# Gluten-Free Cheddar Bay Biscuit Chicken Potpie

**8 servings** | Prep + stovetop: 35 min | Bake: 20-25 min | Rest: 10 min

**Contains milk and soy.** The gluten-free Cheddar Bay mix contains milk ingredients. Plant-based milk, butter and cheese swaps do not make this packaged-mix version dairy-free.

## INGREDIENTS

### Chicken and filling

2 tablespoons olive oil

1 1/2 pounds boneless skinless chicken breasts

1 teaspoon paprika

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

1/2 teaspoon dried oregano

1/2 teaspoon dried thyme

1 teaspoon salt (divided)

1/2 teaspoon black pepper (divided)

3 tablespoons dairy-free butter

3/4 cup chopped onion

3/4 cup chopped celery

3/4 cup chopped carrot

2 cloves garlic (minced)

1 teaspoon poultry seasoning (gluten-free)

1/4 teaspoon crushed red pepper flakes (optional)

1/3 cup gluten-free all-purpose flour blend

1 1/2 cups chicken stock (gluten-free)

1/2 cup unsweetened full-fat canned coconut milk (stirred)

1 cup frozen peas

### Biscuit topping and finish

1 package gluten-free Red Lobster Cheddar Bay Biscuit Mix (11.36 oz; reserve seasoning)

1/2 cup dairy-free sharp cheddar shreds

3/4 cup unsweetened plain soy milk (plus up to 1/4 cup more if needed)

3 tablespoons dairy-free butter (for brushing)

1 tablespoon fresh parsley (minced)

## DIRECTIONS

**1. Cook the chicken.** Heat the oven to 400°F (200°C). Warm the olive oil in a large oven-safe skillet over medium-high heat. Season the chicken with paprika, garlic powder, onion powder, oregano, thyme, 1/2 teaspoon salt and 1/4 teaspoon pepper. Sear for about 5-6 minutes per side, cooking until the thickest part reaches 165°F (74°C). Transfer to a board, then chop or shred.

**2. Soften the vegetables.** Reduce the heat to medium. Melt 3 tablespoons dairy-free butter in the skillet. Add onion, celery and carrot; cook 5-7 minutes, stirring, until softened. Stir in garlic, poultry seasoning, optional red pepper flakes and the remaining salt and pepper; cook 30-60 seconds.

**3. Make the filling.** Stir in the gluten-free flour and cook for 1 minute. Gradually whisk in chicken stock until smooth. Add exactly 1/2 cup coconut milk, the cooked chicken and peas. Simmer 2-3 minutes, stirring, until creamy and lightly thickened. If it becomes pasty, add a small splash of stock. Remove from heat.

**4. Mix the biscuits.** In a bowl, stir together the gluten-free biscuit mix (reserve the seasoning packet), dairy-free cheddar and 3/4 cup soy milk. If dry or crumbly, add more soy milk 1 tablespoon at a time, up to 1/4 cup, to make soft, scoopable dough. Drop small, even spoonfuls over the hot filling, leaving a little space between them.

**5. Bake.** Bake 20-25 minutes, or until the biscuits are golden and cooked through in the center and the filling bubbles. Check a center biscuit for wet dough; bake longer if needed, loosely covering the top if it browns too quickly.

**6. Brush and rest.** Melt the remaining 3 tablespoons dairy-free butter and mix in the reserved seasoning packet. Brush over the biscuits, sprinkle with parsley and let stand 10 minutes before dividing into 8 servings.

**Fully dairy-free option:** Replace both the biscuit mix and seasoning with gluten-free, dairy-free products. Follow that mix's liquid/fat directions. Use dairy-free butter throughout.

Adapted from Lauren Habermehl / Taste of Home with Melanie's substitutions. Baking time varies with mix and biscuit size.