

Chicken Cobbler

Serves 4-6

Filling:

- 2 C cooked chicken, shredded or chopped
- 160 g frozen peas and carrots
- 26 g chopped onion
- 50 g chopped celery
- 2 cloves garlic, minced
- 28 g butter
- 2 T all-purpose flour
- 360 ml chicken broth
- ½ tsp dried thyme
- ½ tsp dried rosemary (also sage, pinch of paprika)
- ½ tsp salt
- ¼ tsp black pepper

Biscuit topping:

- 120 g all-purpose flour
- 1½ tsp baking powder
- ½ tsp salt
- 113 g cold butter, grated (freeze butter for 30 minutes, use box grater)
- 120 ml milk

1. Preheat oven to **200°C**
2. In large skillet, sauté **onion, celery** and **garlic** in **butter** over medium heat until tender, about 5 to 8 minutes.
3. Add **flour** and stir until blended, 1 minute.
4. Gradually add **chicken broth**, stirring constantly.
5. Add **thyme, rosemary, salt** and **pepper**. Bring to boil and cook 3 to 4 minutes or until thickened.
6. Add **chicken** and **frozen vegetables** to skillet and stir to combine. Pour chicken mixture into greased 23-cm baking dish.

Biscuits:

7. In a medium bowl, combine **flour, baking powder** and **salt**.
8. Gently toss **butter** in mixture until it's fully coated.
9. Stir in milk until just combined. Drop spoonful of biscuit dough over chicken mixture.
10. **Bake 20 to 25 minutes** or until biscuits are golden brown and filling is bubbly.

