



# Skillet Chicken Pot Pie

## Ingredients

- 2 tablespoons [Fustini's Herbs de Provence olive oil](#), divided
- 3 boneless, skinless chicken breasts, cut into 1" pieces
- Kosher salt and freshly ground black pepper
- 1/2 onion, chopped
- 2 medium carrots, peeled and chopped
- 2 celery stalks, chopped
- 2 teaspoons fresh thyme
- 3 tablespoons flour
- 2 tablespoons [Fustini's Thyme balsamic](#)
- 1 1/2 cups frozen peas
- 2 cups chicken broth
- 2 tablespoons heavy cream
- 1 can refrigerated biscuit dough
- 1 egg, lightly beaten

## Sharon's Hint

Substitute your favorite Fustini's herb-infused olive oils or balsamics.  
Adapted from delish.com

# Directions

## Step 1.

Preheat oven to 350 degrees F. In a large oven-proof skillet, heat 1 tablespoon of olive oil over medium heat. Add chicken and season with salt and pepper. Cook until golden on all sides 6-8 minutes. Remove from skillet.

## Step 2.

In the same skillet, add the remaining olive oil, onion, carrots, celery and thyme. Cook until the vegetables are soft, 4-5 minutes. Sprinkle flour over the vegetables and cook 2-3 minutes more. Add vinegar to loosen flour clumps and slowly add chicken broth continuing to loosen clumps. Bring to a simmer and cook 8-10 minutes until slightly thickened. Remove from heat and stir in cream, peas and add chicken.

## Step 3.

Remove the biscuits from the can and slice them in half horizontally. Arrange, overlapping, in a ring on the outer circle of the skillet. Brush with egg wash and bake until golden, 25-30 minutes.