



## **Lori's Chicken and Biscuits**

*Recipe courtesy of Lori Bayne, MACC's Customer Master Product Owner*

- 1/3 cup butter
- 1 onion, diced
- 1/3 cup all-purpose flour
- 1 ½ cups chicken broth
- 2/3 cup milk
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 1 cup frozen green peas (can use 1 bag of peas and carrots instead of 1 cup of both)
- 1 cup frozen diced carrots
- 1 can cream of chicken soup
- 4 cups cooked, cubed or shredded chicken meat

Preheat oven to 450 degrees. Grease a 3 quart casserole dish (I use a 9x13 glass pan). In a large saucepan, sauté onion in the butter. Stir in flour and cook for 1 minute. Add chicken broth and milk. Heat to boiling, stirring constantly. Cook for 2 minutes. Season with salt and pepper. Stir in cream of chicken soup. Take frozen peas, corn and carrots and defrost them in the microwave, almost to being cooked. Add frozen peas and carrots and cooked chicken to the cream sauce mixture. Pour into the casserole dish.

### **Biscuits**

- 4 cups all-purpose flour
- 2 Tablespoons baking powder
- 2 teaspoons salt
- 2 Tablespoons white sugar
- 2/3 cup shortening (I use Crisco)
- 2 cups milk



In a large bowl, whisk together the flour, baking powder, salt, and sugar. Cut in the shortening until the mixture resembles coarse meal. Gradually stir in milk until dough pulls away from the sides of the bowl.

Turn out onto a floured surface, and knead 15 to 20 times. Pat or roll dough out to 1 inch thick. Cut biscuits with a large cutter or juice glass dipped in flour. Repeat until all dough is used. Brush off the excess flour, and place biscuits onto the top of the casserole.

Bake at 450 degrees for 30 to 45 minutes or until biscuits are golden brown and cooked on the bottom. (This tends to bubble over, so I place a piece of aluminum foil or a cookie sheet under the pan to catch the drips.)