

Creamy Chicken & Biscuits Bake



A creamy comfort meal made all in one skillet.

Serves 8

Prep time 15 min.

Cook time 20 min.

Ingredients

2 Tbsp. vegetable oil

1 1/2 lbs. boneless, skinless chicken breasts or thighs, cut into 1-1/2-inch chunks

1 1/2 cups thinly sliced carrots (about 2 large carrots)

3 Tbsp. all-purpose flour

1/4 tsp. dried rosemary, crushed

2 cans (14.5 oz. each) [Del Monte® Vegetable & Bean Blends Classic Style](#), not drained

1 can (10.5 oz.) condensed cream of chicken soup*

1 can (16 oz.) refrigerated flaky biscuit dough

2 cups shredded Cheddar cheese

Directions

1. Preheat oven to 375°F. Heat oil in a large, deep cast iron or oven-safe skillet over medium-high heat. Add chicken and carrots; stir until chicken is browned, about 5 minutes.
2. Stir in flour and rosemary and stir to evenly coat ingredients. Add vegetables and soup. Bring to a simmer and cook 3 minutes, stirring occasionally.
3. Separate biscuits and cut into quarters. Scatter evenly over chicken mixture and sprinkle with 1 cup cheese. Bake 20 to 25 minutes or until bubbly and biscuits are well browned. Sprinkle with remaining cheese and let stand 5 minutes before serving.

***TIP: Instead of using canned soup, you can make your own creamy sauce.** Omit 3 Tbsp. flour and soup in Step 2. In a pint-size jar with a lid, combine the rosemary with 1 cup chicken broth, 1/4 cup milk, 1/3 cup plus 1 Tbsp. all-purpose flour, 1 1/2 tsp. poultry seasoning and 1 tsp. soy sauce. Add 1 ice cube and shake well until flour is dissolved. Add to skillet when adding the vegetables in Step 2; proceed as recipe directs.