TNK
THE NEIGHBORS KITCHEN

Chicken Crock Pie

Category: Dinner

Serves: 8

Prep Time: 20 minutes

Cook Time: 3 ½ Hours

Equipment: 6 quart slow cooker, oven, microwave

Written by: Neighbor (Danny)

Notes:
- You can freeze the fresh vegetables in this recipe and have all the ingredients ready to go for last minute meals!

Grocery List:

- 2(ish) lbs boneless skinless chicken breasts
- 4 cups of frozen mixed vegetables
- 1 heaping cup of yellow onion, diced (small onion)
- 1 heaping cup of chopped celery (about 4 stalks)
- 26 oz can of Cream of Mushroom Soup
- 16 oz low-sodium chicken broth
- 2 tsp kosher salt
- 1 tsp ground black pepper
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp smoked paprika
- Pillsbury Grands (8 biscuits) or equivalent

    (Biscuit topping)
- Butter
- Dash of garlic powder
- Dash of dried parsley

Directions:

1. Add all the vegetables to the crock, frozen and fresh.
2. Pour chicken broth and cream of mushroom soup, mix all together.
3. Add seasonings and mix again, distributing all the seasoning evenly.
4. Place chicken breasts on top and cook on HIGH for 3 hours, or LOW for 6-8.
5. Once the cook time is complete, make sure the chicken is at least 165 degrees. If so, preheat the oven to 375 degrees.

6. Remove chicken from the crock pot and shred (or carefully shred in the crock.)
7. Return chicken to pot (if you shredded it outside the crock), mix all the chicken evenly through the vegetable mix.
8. Place biscuits evenly over the top of the vegetable and chicken combination
9. Carefully place the entire crock in the preheated oven for 15-20 minutes until biscuits are cooked through and golden brown on top.
10. In a microwave safe bowl, melt about 2 tbsp butter, sprinkle in a dash of garlic powder and dried parsley and mix together.
11. Once biscuits are cooked, carefully remove from the oven and brush on the garlic butter parsley mix.
12. Serve with a spoon into a bowl, each biscuit and the "fixins" below is roughly one serving.
13. Enjoy!

Watch the video here: