



Columbia Grain™

CULTIVATING GROWTH™

RECIPE

Chicken and Green Split Pea Pot-Pie with Scallion Cheddar Biscuits

Welcome fall with everyone's favorite comfort food, Chicken Pot Pie. This delicious recipe doubles the protein quotient with green split peas and delights with a cheddar scallion biscuit crust.



INGREDIENTS

FOR THE PIE FILLING

- 12 oz boneless skinless chicken breasts, cut into 1" cubes
- 4 tbsp extra-virgin olive oil
- 4 oz sliced cremini mushrooms
- 4 oz diced onion
- 2 carrots, split ½ lengthwise and diced
- 2 cloves minced garlic
- 1 tsp finely chopped fresh thyme leaves
- 2 finely chopped sage leaves
- 2 celery ribs, split ½ lengthwise and diced
- ¼ cup white wine (optional)
- 2 cups hot chicken broth
- ¼ cup split green peas (dry)

FOR THE BISCUITS

- 1 cup all-purpose flour, plus ¼ cup for rolling out
- 1 ½ tsp baking powder
- ½ tsp salt
- ½ tsp black pepper,
- 5 tbsp cold butter, cut into very small cubes
- ¾ cup buttermilk, plus ¼ cup for finishing the top
- 8 tbsp grated sharp cheddar cheese, 1 oz reserved for the tops
- 2 thinly sliced green onions, green part only

INSTRUCTIONS

FOR THE PIE FILLING

1. In a pot of salted water, cook the split green peas for exactly 10 minutes – they will still have a bit of a crunch. Drain and reserve.
2. In a large sauté pan heat 2 tbsp. of olive oil until very hot and add the mushrooms and cook until golden brown. Add the onion and carrot and sauté for a few minutes. Add the garlic, thyme, sage and celery and continue to cook for another minute until fragrant. Remove from pan.
3. Add the remaining 2 tbsp. of olive oil and when hot, add the chicken cubes and lightly brown on all sides.
4. Add the vegetables back to the pot, sprinkle in the flour, stirring to coat.
5. Add the white wine and hot chicken broth and stir. Simmer for 5 minutes.
6. Add the split peas and simmer for another 5 minutes.
7. Refrigerate until ready to use (up to overnight) or spoon directly into an 8 inch casserole dish or individual 12 oz baking dishes. This filling also freezes well.
8. Preheat the oven to 400°F
9. Top each individual pot pie with a raw biscuit below, (or top the casserole with biscuits). Brush the biscuits with a little of the extra buttermilk, sprinkle with cheese and bake for 30 minutes. Serve immediately.

FOR THE BISCUITS


1. Place the flour, baking powder, salt and pepper in a bowl and whisk to combine.
2. Add the very small cubes of butter and work between your fingers until the butter is the size of green peas.
3. Add the cheddar cheese and green onions and mix into the flour.
4. Add the buttermilk and using a fork, mix until JUST combined.
5. Sprinkle the work surface with flour and pat the dough into a circle, ¾ inch thick. Cut circles that will fit just inside your individual containers or cut enough smaller circles to cover the surface of the casserole dish.

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