

# Chicken Pot Pie Biscuits

## Details

Cooking Time: 20  
Recipes Makes: 8  
Calories: 277  
Carbs: 28  
Fat: 13  
Protein: 12

## Ingredients

8 biscuits  
1 c. cooked chicken breast, diced (any leftover chicken works)  
1 can (10 1/2 ounce) reduced-fat cream of chicken soup  
2/3 c. shredded low-fat cheddar cheese  
1 1/2 c. frozen veggies, thawed (I used 1 c. corn, peas and carrots & 1/2 c. broccoli)  
1 tsp dried parsley flakes  
1 tsp minced onion  
1/4 tsp black pepper  
1/2 tsp salt

## Directions

\*Preheat oven to 400 degrees.

Cook the chicken however you like, then cut into small pieces

Separate biscuits and place each biscuit in a cup of a lightly greased 12-hole muffin pan, pressing dough up sides to edge of cup.

In a medium bowl, combine chicken, chicken soup, veggies, cheddar cheese, parsley flakes, and black pepper. Mix well to combine.

Evenly spoon chicken mixture into prepared biscuit cups.

Bake for 12 to 15 minutes or until golden brown.

Remove from oven. Place muffin pan on a wire rack and let set for 2-3 minutes. Serve at once

<http://myfridgefood.com/recipes/entree-chicken/chicken-pot-pie-biscuits-1/> 1/1