



Cheddar Bay Biscuit Chicken Cobbler

Jacob · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

8

Description

This chicken cobbler takes the flavors of chicken pot pie but instead of encasing it in pie crust its topped with Red Lobsters Cheddar Bay Biscuits

Ingredients

- - 2 tablespoons unsalted butter
- melted - 4 cups shredded rotisserie chicken - 1 (15 ounce) package frozen mixed vegetables - 1 teaspoon chopped fresh thyme
- plus more for garnish - 3/4 teaspoon freshly ground black pepper - 1/4 teaspoon kosher salt
- or to taste - 1 (10.5oz) can condensed condensed - 1 ½ cups chicken broth - ½ cup heavy whipping cream
- 1 package cheddar biscuit mix (such as Red Lobster Cheddar Bay Biscuit Mix)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Coat the bottom of a 13x9-inch baking dish with melted butter. Place shredded chicken and vegetables into the dish; season with thyme
2. pepper
3. and salt. Pour over condensed soup
4. broth
5. and cream; stir until well combined. Prepare biscuit mix according to package instructions. Drop 8 (about 1/4 cup) biscuit dough portions onto chicken and vegetable mixture. Bake in the preheated oven
6. uncovered
7. until biscuits are golden brown on top and casserole is bubbling around the edges
8. about 40 minutes. Sprinkle with thyme. Test Kitchen Tips This recipe was recently tested in our test kitchen and adjusted from one complete mixture to layering biscuit dough portions on top of the creamy chicken and vegetables for better results.