

Homemade Chicken & Biscuits

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Ingredients:

butter – 3 tbsp
onion – 1 medium, chopped
celery – 1 rib, finely chopped
salt and pepper – to taste
all purpose flour – 2 tbsp
chicken broth – 1 3/4 cup
thyme – 1 tsp, chopped, fresh
milk – 1/2 cup, whole
chicken – 3 cups, cooked, chopped
carrot – 1, roughly chopped
peas – 1 cup frozen
lemon juice – 1 tsp
biscuits – 12, storebought or homemade
egg – 1
water – 1 tbsp

Directions:

1-Firstable you have to put the oven to 375 F (190 C) and grease a 9×13 casserole dish.

In a heavy skillet over moderate heat, melt the butter and cook the onion and celery until softened, about 5 minutes – generously salt and pepper.

2-Then Sprinkle over the flour and stir and cook for about 1 minute. Stir in the broth and thyme and bring to a boil over medium heat – stirring occasionally.

3-After Stir in the milk, chicken, carrots, peas and lemon juice, then pour into the casserole dish and bake for about 20 minutes. Remove the dish from the oven and increase the temperature to 425 F (205 C).

4-Cut out your biscuits into 12 rounds, and arrange them on top of the chicken gravy. Whisk the egg and water together and brush the biscuits with the egg wash.

5-And finally Return the dish to the oven, and bake until the biscuits are done, about 10 – 12 more minutes.
And have a nice meal