

Chicken-Biscuit Casserole

Ingredients

3 c chicken, cooked and chopped
3 c chicken broth
4 carrots, peeled and sliced
1-inch thick
1 onion, chopped
4 celery stalks, sliced 1/2-inch
thick
8 oz mushrooms, fresh
2 garlic cloves, sliced
1 c peas, canned or frozen
3 T cornstarch
1/3 c cold water
10 biscuits, uncooked (home-made
or canned)

Instructions

Bring chicken broth to a boil; add carrots, onions, celery, mushrooms and garlic; simmer 10 minutes. Add cubed chicken meat and peas; simmer 5 minutes more. Mix cornstarch with cold water in measuring cup; add slowly until chicken mixture has consistency of gravy. Remove from heat; cool.

To freeze: pour into round casserole dish (2-qt capacity). Cover with aluminum foil; flash freeze, then wrap in jumbo freezer bag.

To prepare: thaw casserole before cooking. Place in 400-degree oven for 25 minutes. Remove from oven and place uncooked biscuits (either from "tube" or scratch--my family enjoys their "chicken biscuits" cut with a chicken-shaped cookie cutter)

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in slightly-overlapping circles on top of
casserole. Return to oven and bake 20 to 25
minutes more, until mixture is bubbling and
biscuits are golden brown.