

CHICKEN AND BISCUIT SKILLET DINNER

This is simple because it is all in one skillet. Shared by Georgette Weiss.

PREP: 20 minutes

SERVINGS: 4

INGREDIENTS:

- 1 lb. boneless skinless chicken breasts cut up in bite size pieces.
- ½ tsp. kosher salt
- ¼ tsp. or more black pepper
- 2 Tbsp. olive oil
- 1 yellow onion diced
- 1 stalk celery diced
- 1 bag frozen mixed vegetables (or fresh)
- 1 Tbsp. chopped fresh thyme
- 2 cloves garlic minced
- 2 Tbsp. flour
- 1 C. milk (can use all chicken broth)
- ¾ C. chicken broth
- 1 can flakey buttermilk biscuits

DIRECTIONS:

Stir chicken in hot oil in a large oven safe skillet until it loses its pink color. Add onions and celery and continue frying until they are translucent. Add seasonings; stir well; add mixed vegetables; and cook 3 minutes.

Whisk flour into milk or broth, if not using milk. Stir until it comes to a boil and thickens. Stir in broth and cook until desired thickness, adjusting more broth and/or flour as necessary. Separate biscuits into halves (16 pieces) place on top of the chicken mixture and bake in oven until biscuits are done, about 15 to 20 minutes. Serve your dish!

