

Spicy Green Chili and Sweet Corn

Skillet Chicken Pot Pie

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Filling:

6	Slices	Bacon, diced
1	each	Onion, diced
8	cloves	Garlic, minced
2	each	Carrots, large, peeled and diced
3	each	jalapeno, diced
2	each	poblano pepper, diced
2	each	thyme, sprigs
4	each	corn, cut off cob
"1/3"	Cup	AP flour
2	cups	Chicken Stock
"1/2"	cups	Heavy Cream, plus more for brushing
2	cups	Cooked chicken, shredded or diced

Instructions:

Grill or broil jalapeno and poblanos until charred. Chop and reserve.

Render bacon over medium heat until crispy. Remove bacon and reserve.

Add onion, garlic, carrots, and thyme and saute over medium heat until carrots start to soften. Add flour and cook while stirring for two minutes.

Remove thyme sprigs. Add chicken stock and cream and bring to a boil while stirring.

Stir in corn, chicken, reserved bacon and peppers and season to taste.

Top skillet with biscuits, brush with cream and bake at 450 for ~20 minutes until bubbly and brown.

Biscuit Topping:

2	cups	flour
4	tsp	baking powder
3	tsp	sugar
1	tsp	salt
0.25	cups	shortening
0.25	cups	butter
4	oz	sharp cheddar, shredded
1	bunch	scallions, minced
1	each	egg
"2/3"	cups	Buttermilk

Instructions:

Whisk eggs and buttermilk and set aside. In large bowl, whisk flour, baking powder, sugar, salt. Cut in butter and shortening until large pieces form. Add cheddar and scallions and toss until combined. Fold in buttermilk/egg mixture just until combined. Turn dough onto floured surface and fold several times to create layers and bring the dough together. Cut into shapes and top filling. Brush with cream and top with salt and pepper.