



**FOR IMMEDIATE RELEASE
WEDNESDAY, OCT. 18, 2023**

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Taylor Weber wins her first Home Chef Challenge in Cast Iron Chicken Pot Pie Challenge



RALEIGH – Taylor Weber of Raleigh placed first in the Cast Iron Chicken Pot Pie Challenge with her Spicy Green Chili and Sweet Corn Skillet Chicken Pot Pie. This was her first win at the Home Chef Challenge, and she took home \$500 as a reward.

Bob Brescia of Cary won the second-place price and \$300 with South of the Border Chicken Skillet Pie. Third place and \$200 went to Julie Truelove of Raleigh with her Thanksgiving Chicken Potpie.

The winning recipe follows:

Filling

Ingredients:

- 6 slices bacon, diced
- 1 onion, diced
- 8 cloves garlic, minced
- 2 large carrots, peeled and diced
- 3 jalapeños diced
- 2 poblano peppers, diced
- 2 thyme sprigs
- 4 ears of corn, cut off the cob
- 1/3 cup all-purpose flour
- 2 cups chicken stock
- ½ cup 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 sauté 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 degrees for about 20 minutes until bubbly and brown.

Biscuit Topping

Ingredients:

- 2 cups flour
- 4 teaspoons baking powder
- 3 teaspoons sugar
- 1 teaspoon salt
- ¼ cup shortening

- ¼ cup butter
- 4 ounces sharp cheddar, shredded
- 1 bunch scallions, minced
- 1 egg
- 2/3 cup buttermilk
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Instructions:

Whisk eggs and buttermilk and set aside. In large bowl, whisk flour, baking powder, sugar and 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.

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