

Chicken Pot Pies with Root Vegetable and Cheddar Biscuit Crust

Ingredients

For filling:

- 1 medium onion, coarsely chopped
- 2 large carrots, cut into 1/2-inch pieces
- 1 celery rib, cut into 1/2-inch pieces
- 1 cup celery root, cut into 1/2-inch pieces
- 1 large parsnip (peeled), ramekins and cut into 1/2-inch pieces
- 1 large fennel bulb, cut into 1/2-inch pieces
- 1 teaspoon chopped thyme
- 3 tablespoons unsalted butter
- 1/2 pound mushrooms, trimmed and quartered
- 1/4 cup all-purpose flour
- 3 1/2 cups chicken stock or broth
- 4 cups cooked chicken, cut into 1/2-inch pieces

For biscuit crust:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 cup coarsely grated extra-sharp Cheddar
- 1/4 cup [grated Parmigiano-Reggiano](#)
- 3/4 stick cold unsalted butter, cut into 1/2-inch pieces
- 1 1/4 cups well-shaken buttermilk

Preparation

Make filling:

Cook onion, carrots, celery, celery root, parsnip, fennel and thyme in butter with 1/2 teaspoon salt and 1/4 teaspoon pepper in a 12-inch-wide shallow pot (3- to 4-quart), covered, over medium heat, stirring occasionally, until vegetables are almost tender, 10 to 12 minutes. Add mushrooms and cook, uncovered, stirring, until tender, 5 to 7 minutes.

Sprinkle with flour and cook, stirring constantly, 2 minutes. Stir in stock (3 1/2 cups), scraping up any brown bits, and bring to a boil, stirring, then simmer until slightly thickened, about 3 minutes. Stir in chicken and salt and pepper to taste. Reheat over low heat just before topping with biscuit crust.

Make biscuit crust and bake pie:

Preheat oven to 400°F with rack in middle.

Sift together flour, baking powder, baking soda, salt, and pepper into a medium bowl. Add cheeses and toss to coat. Blend in butter with a pastry blender or your fingertips until mixture resembles coarse meal. Add buttermilk and stir just until a dough forms.

Spoon filling into 10 10-12 oz ramkins. Drop biscuit dough onto filling.

Bake until biscuits are puffed and golden brown and filling is bubbling, 35 to 40 minutes. Let stand 10 minutes before serving.