

grilling.
rotisserie chicken or use leftovers. If that is not possible, the fastest method is
***The easiest way to get cooked chicken for Chicken and Biscuits is to buy a

***This recipe combination is perfect for using up leftover turkey after holidays!

*For our family of 8 I double both recipes and we enjoy some leftovers.

is cooked through, about 20 minutes.
by scooptuls onto the hot chicken filling mixture and return to the oven until the bread
shortening and dry ingredients are combined. Stir in parsley last if you choose. Drop
Mix Shortening with dry ingredients using a pastry blender. Add the milk once the

3 Tablespoons Freshly Chopped Parsley (Optional)

3/4 Cup Milk

3/4 Teaspoon Salt

2 Teaspoons Baking Powder

1 1/2 Cup AP Flour

3 Tablespoons of Shortening

Amy's Chicken and Biscuits (the biscuits)

Amy's Chicken and Biscuits (the chicken)

- 1 10 ounce bag of frozen veggies
- 1/2 Cup Chopped Onion
- 1/2 Cup Chopped Fresh Mushrooms
- 1/4 Cup Butter
- 1/3 Cup AP Flour
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Thyme (Chopped)
- Pepper
- 2 Cups Chicken Broth
- 3/4 Cup Milk
- 3 Cups Cubed Cooked Chicken or Turkey
- 1/4 Chopped Pimiento

Cook Veggies According to package directions. Drain. In a saucepan, cook mushrooms and onions in butter until tender. Stir in flour, salt, thyme and pepper. Add chicken broth and milk all at once. Cook and stir until thick and bubbly. Stir in veggies, chicken, and pimiento. Pour mixture into a baking dish and heat in the oven on 400 Farenheit while you mix the biscuits.