



RECIPE NO. 008



Creamy Chicken & BROCCOLI BISCUIT BAKE



♡ Made for brighter days
& memories worth keeping. ♡

Let's make something delicious.

INGREDIENTS

For the filling

- 5 cooked chicken thighs, shredded or chopped
- 2 tbsp vegan butter or olive oil
- ½ yellow onion, diced
- 2–3 cloves garlic, minced
- 2 cups broccoli florets, cut fairly small
- 2 tbsp all-purpose flour
- 1½ cups chicken broth
- ¾ cup unsweetened oat milk
- 1 tsp Dijon mustard
- ½ tsp dried thyme
- ½ tsp garlic powder
- ½ tsp onion powder
- ¼ tsp smoked paprika
- Salt and freshly cracked black pepper
- 1 cup vegan cheddar shreds
- 1 tube refrigerated biscuits — check the label for dairy if you need them fully dairy-free
- 1 tbsp melted vegan butter
- Optional: parsley or chives for finishing

LET'S MAKE IT

- 1 Heat your oven to 375°F.
- 2 In a large oven-safe skillet, melt the vegan butter and sauté the onion for about 3–4 minutes. Add the broccoli and cook another 2–3 minutes, then add the garlic.
- 3 Sprinkle the flour over everything and stir for about a minute. Slowly pour in the chicken broth and oat milk while stirring. Add the Dijon, thyme, garlic powder, onion powder, smoked paprika, salt and pepper.
- 4 Let that simmer for a few minutes until it becomes a creamy gravy. Stir in the vegan cheddar, then fold in your leftover chicken. Taste it here—the filling should be well seasoned before the biscuits go on.
- 5 Arrange the biscuits over the top with a little room between them. Brush with melted vegan butter and add a little cracked pepper or thyme.
- 6 Bake uncovered for about 20–25 minutes, until the filling is bubbling and the biscuits are deeply golden and cooked through. If the biscuits brown too quickly, loosely cover the top with foil for the last few minutes.



Recipe Memories

♥ Made on: _____

♥ Made with: _____

Our rating: ♥ ♥ ♥ ♥ ♥

Memories made: _____

Make it again? ♥ Yes ♥ Maybe ♥ Not this one

Plan the days. Live the adventures. Remember with heart. ♥