

# Chicken Pot Pie and Biscuits

This recipe makes approximately 1.5 trays of Chicken Pot Pie Filling and 1 tray of biscuits for a Medium Freeze Dryer \*

[John in Bibs': Meal In A Mylar Bag Chicken Pot Pie and Biscuits MRE Ep97](#)

## Ingredients:

3lbs Boneless Skinless Chicken Breasts	1 Small can Cream of Chicken Soup
2 C frozen mixed veggies	2 cans diced potatoes drained
1lb bag of frozen peas	2 TBSP Knorr Chicken Bouillon
1 Large can Cream of Chicken Soup	1 ½ cans Grands Flaky Biscuits Quartered and baked



## Directions:

1. Place chicken on the bottom of your crockpot, place frozen vegetables over the top of the chicken, then top with the Cream of Chicken Soup. Cook on low heat for 8 hours.
2. Once done remove chicken and shred, and combine back with veggies and sauce.
3. Add the diced potatoes and Chicken Bouillon powder to the chicken and veggies. Cook on Low for 1 hour.
4. Line your freeze dryer trays with silicone or parchment and add mixture to trays. Add dividers, if using
5. Place your baked biscuits on a separate freeze dryer tray
6. Pre Freeze
7. Freeze Dry
8. Store Appropriately. (See Tips and Tricks for storage help)

**Cycle Time:** Varies

**Rehydration:** Add a little boiling water, stir, let sit for 5 minutes covered, check add more water if needed, let sit for another 5-10 minutes covered. **Biscuits:** Place on top of the Chicken Pot Pie after it is rehydrated, and let absorb some of the gravy mix.



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Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray