

DORITOS® COOL RANCH® Easy Biscuit Pot Pie

Ingredients

- 3 cups rotisserie chicken, shredded
- 10 oz can cream of chicken soup
- 1 ½ tbsp ranch dressing packet
- 1/8 tsp dried thyme
- 1 cup frozen mixed veggies
- 1/3 cup cheddar cheese, shredded
- 1/4 cup milk or water
- To taste salt and pepper
- 10 each flaky canned biscuits
- 3 tbsp butter, melted
- 1/3 cup DORITOS® COOL RANCH® Flavored Tortilla Chips
- 1 tbsp parsley, chopped

How to make it

1. Preheat the oven to 400°F.
2. Shred the meat off the rotisserie chicken to yield 3 cups. Add it to a large bowl, mixed with the cream of chicken soup, ranch dressing, dried thyme, frozen veggies, cheddar cheese, and milk. (You can add 1/4 cup more liquid if you like your filling to be more thin.) Mix well to combine and season with salt and pepper to taste.
3. Pour the mixture into a 10 in. cast iron skillet then place the biscuits on top in a single layer.
4. Bake for approximately 30 minutes or until the biscuits are golden and fluffy and the filling is hot and bubbling. (If your biscuits have browned but are still slightly doughy inside after the first 15 minutes, place a sheet of foil loosely on top and continue to bake until completely done.)



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	30 min	45 min	6-8

Made with



DORITOS® COOL RANCH® Flavored Tortilla Chips

5. Carefully remove the skillet from the oven, brush the tops of the biscuits with melted butter, then garnish with the crushed DORITOS® and fresh parsley.
6. Scoop, serve, and enjoy!