

Chicken Cobbler

Yields:	Prep Time:	Cook Time:	Total Time:
8 servings	15 minutes	1 hour	1 hour 15 minutes

Ingredients:

- ½ c butter, melted (1 stick)
- 4 c shredded chicken
- 1 (12 oz) bag frozen mixed vegetables
- 1 box Red Lobster Cheddar Bay Biscuit Mix
- 2 c whole milk
- 1 (14.5 oz) can chicken broth (about 2 cups)
- 1 (10.5 oz) can cream of chicken soup
- Seasoning to taste (garlic powder, onion powder, black pepper, etc.)



Instructions:

1. Preheat oven to 375°F and grease the sides of a large 9X13 baking dish.
2. Melt the butter and spread it evenly onto the bottom of your prepared dish.
3. Add shredded chicken in a single layer over the butter.
4. Next, place the frozen vegetables evenly over the chicken and sprinkle with your desired seasonings. Go easy on additional salt.
5. In a medium-sized bowl, whisk together milk, Cheddar Bay Biscuit mix, and the seasoning packet that comes with the mix. Then pour evenly over the chicken and frozen veggies. DO NOT STIR.
6. In the same bowl, whisk together the cream of chicken soup and can of chicken broth. Pour evenly over the biscuit mix. DO NOT STIR.
7. Bake uncovered in the center rack for 55-65 minutes or until a deep golden brown. It takes the full 65 minutes in my oven, but check on it beforehand, as every oven varies.
8. Remove from the oven and allow it to rest for about 10 minutes before serving so that the sauce can thicken.