



Tips

- Use chicken thighs if you like extra juicy chicken. They stay tender even if dinner gets delayed by an hour because somebody suddenly remembers they have soccer practice.
- Cut the cream cheese into cubes. It'll melt faster and blend into the sauce more easily than tossing in the whole block like you're making a point.
- Shred the chicken right in the slow cooker. It saves washing another bowl, and every strand gets coated in that creamy sauce.
- Add the frozen vegetables at the end. They'll stay brighter, firmer, and a whole lot prettier than if they spend all day taking a hot bath.
- Bake the biscuits while you shred the chicken. By the time the filling is ready, the biscuits will be hot, golden, and waiting for their grand entrance.
- Want an even richer filling? Stir in a handful of shredded Parmesan or sharp cheddar just before serving. Nobody has ever complained about bonus cheese.
- Taste before serving. Italian dressing mixes can vary in saltiness, so wait until the end before adding extra salt. Black pepper, though? Be as generous as your ancestors intended.
- Don't skip the butter. It adds richness and helps tie all those creamy flavors together. Besides, this isn't the time to start making responsible decisions.

Storage

Store leftover Angel Chicken Pot Pie filling in an airtight container in the refrigerator for 3 to 4 days. Since the biscuits are happiest when they're fresh, store them separately if you can. Otherwise, they'll soak up the sauce and lose their fluffy charm.

To freeze, let the filling cool completely, then transfer it to a freezer-safe container and freeze for up to 3 months. Thaw overnight in the refrigerator before reheating.

To heat, Warm the filling gently on the stovetop over medium-low heat or in the microwave, stirring occasionally. If it's a little thicker than you'd like after chilling, stir in a splash of chicken stock or milk until it's creamy again. Bake a fresh batch of biscuits for serving, and it'll taste remarkably close to day one.

FAQs

Do I have to thaw the frozen vegetables first?

Nope! Add them straight from the freezer. They'll heat through in the creamy sauce without turning into mush.

Can I make this ahead of time?

Yes. The chicken filling can be made up to three days ahead and stored in the refrigerator. Reheat it gently and bake fresh biscuits just before serving.

Can I add other vegetables?

Definitely. Diced mushrooms, celery, onions, chopped spinach, or frozen broccoli all work well. This is one of those "clean out the freezer" recipes that doesn't mind a little improvisation.