

Chicken Potpie with Cornbread Biscuits
By Lidey Heuck, *The New York Times*/NYT Cooking

Total time: 1-1/2 hours
Servings: 6 to 8

For the Filling

1½ to 2 pounds bone-in, skin-on chicken breasts (2 breasts)
Olive oil
Kosher salt and black pepper
3 tablespoons unsalted butter
3 large carrots, peeled and cut into ½-inch dice (about 1½ cups)
4 large celery stalks, trimmed and cut into ½-inch dice (about 1½ cups)
1 medium yellow onion, chopped (about 1½ cups)
2 teaspoons minced fresh rosemary
3 tablespoons all-purpose flour
1½ cups chicken stock
½ cup whole milk
3 tablespoons dry sherry
2 tablespoons minced fresh chives or parsley
1 egg beaten with 1 tablespoon water, for egg wash

For the Biscuits

1¼ cups/160 grams all-purpose flour
¾ cup/105 grams yellow cornmeal
2 tablespoons granulated sugar
1 tablespoon baking powder
¾ teaspoon kosher salt
5 tablespoons/70 grams chilled unsalted butter, diced
¾ cup/180 milliliters buttermilk, shaken

Preparation

1. Heat the oven to 400 degrees and line a sheet pan with parchment paper.
2. Pat the chicken breasts dry and place them on the prepared sheet pan. Rub all over with olive oil and sprinkle generously with salt and pepper. Roast until just cooked through, 35 to 45 minutes, depending on the size of the breasts. Set aside until cool enough to handle, then discard the skin and bones and shred the meat into bite-size pieces.
3. While the chicken roasts, begin making the biscuits: In a large bowl, combine the flour, cornmeal, sugar, baking powder and salt. Whisk until well combined. Add the butter, and working quickly, cut the butter into the flour using your fingers or a pastry cutter, until it forms crumbles about the size of peas. Switch to a fork, and stir constantly while adding the buttermilk in a slow, steady stream. Mix just until a wet, sticky dough forms. (Do not overmix!) Scrape the dough onto a piece of plastic wrap, pat it into a mound, then wrap and chill it in the refrigerator while you make the filling.
4. In a 10-inch cast-iron skillet, melt the 3 tablespoons butter over medium heat. Add the carrots, celery, onion and rosemary, season with salt and pepper, and cook, stirring occasionally, until tender, 10 to 12 minutes.

5. Add the flour and cook, stirring constantly, for 30 seconds, or until no white clumps of flour are visible. Add the chicken stock, milk, 1½ teaspoons salt and ½ teaspoon pepper, and bring to a simmer over medium heat. Turn the heat to low and simmer, stirring often and scraping the bottom of the pan, until very thick, 7 to 10 minutes; remove from heat. Add the sherry, chives and chicken, and stir until well combined.
6. Unwrap the chilled biscuit dough and place it on a well-floured surface. Working quickly (you want the biscuits to be as cold as possible when they go into the oven) lightly press the dough with your hands into a rectangle about ¾-inch thick. Fold the dough in half and press once more to a ¾-inch-thick rectangle. Cut out biscuits with a 2½- to 3-inch-round cutter and arrange them on top of the filling. (You should have about 10 biscuits.)
7. Brush the tops of the biscuits with the egg wash. Place the skillet on a sheet pan to catch any drips, and bake, uncovered, for 20 to 30 minutes, until biscuits are puffed and golden. Cool for 10 minutes to let the filling thicken slightly, then serve.

Tip - The biscuit dough may be made in advance and stored in the refrigerator for up to 24 hours. If you plan to make the biscuit dough more than an hour in advance, follow the directions for kneading the dough and cutting out the biscuits before chilling them.