

YIELD: 6

Instant Pot Chicken Pot Pie

When I set out to make Chicken Pot Pie, I knew it had to be a really thick filling instead of a runny, watery one. So my secret is to use some biscuit mix to make it just right.

PREP TIME

5 minutes

COOK TIME

28 minutes

TOTAL TIME

33 minutes



Ingredients

- 2-2.5 lbs boneless skinless chicken breasts, cut into chunks
- 1 yellow onion, chopped
- 2 tablespoons of salted butter
- 3 cups of reduced sodium chicken broth (I used 3 cups of water + 3 tsp of [Chicken Better Than Bouillon](#))
- 1 tsp of oregano
- 1 tsp of dried thyme
- 1 tsp of dried basil
- 2 teaspoons of [poultry seasoning](#)
- 1/2 tsp of [seasoned salt](#)
- 1/2 tsp of pepper
- 1 tablespoons of crushed garlic
- 2 Idaho potatoes, peeled and cut into cubes
- 1 pack of 2 [puff pastry sheets](#) (I used Pepperidge Farm, frozen and set out to thaw) OR 1 pack of 2 pie crusts OR sourdough bread bowls (I like the ones from Panera)
- 1 egg, beaten for the egg wash on the pastry sheet
- 1-2 packets (1-1.25oz each) of [Chicken Better Than Gravy](#) (or any kind of chicken or turkey gravy if it can't be found). Use 1 packet for a thickened consistency and use 2 packets for a very thickened one
- 10 oz box of mixed frozen vegetables (the kind with corn, carrots, peas and green beans mixed)
- 1 cup of heavy cream
- Milk, as desired (totally optional for final consistency)

Biscuits (optional, but makes for a really fantastic Chicken & Dumplings taste with a Dressin' consistency – meaning nice, smooth and thick):

- 1 2/3 cup of [Red Lobster Cheddar Bay Biscuit Mix](#) (half the box) or 1 2/3 cups of Bisquick
- 1/3 cup of milk
- 1/3 cup of shredded Cheddar cheese
- *If you want a REALLY, REALLY thick and almost stuffing-like consistency, use the whole box and double the milk and cheese

Instructions

1. If using the pastry puff, take out of the freezer FIRST so it can thaw as you do everything else. (DO NOT try to unroll it yet as it is frozen and will crack/break)
2. On the [Instant Pot](#), hit “Sauté” and Adjust so it’s on the “High” or “More” setting and add the butter
3. Once melted and bubbly, add the chicken chunks, onion, oregano, basil, poultry seasoning, basil, salt and pepper into the instant pot and mix to coat. Cook the chicken until brown on all sides, stirring frequently. Add in the garlic at the end and cook for another minute
4. Add the chicken broth and potatoes (if you want them softer. For firmer potatoes, add after quick releasing) and stir everything together. Secure lid and hit “Pressure Cook” or “Manual” High Pressure for 5 minutes
5. As the chicken’s cooking, prepare the biscuits (if using) by mixing together the mix, milk and shredded Cheddar cheese and then prepare the egg wash by beating the egg
6. When done cooking, quick release. Hit “Keep Warm/Cancel” and then “Sauté” and Adjust so it’s on the “High” or “More” setting. When the broth begins to boil, add in the gravy packet(s), stir well and add in the frozen mixed vegetables (and potatoes if you want them firmer).
7. Drop in the biscuit mix (in golf ball sizes) into the broth and boil for 7 minutes with the lid off. Flip them over midway through boiling (it’s okay if they break apart, we’re going to mix it all in with the pot pie mixture anyway). Occasionally use the mixing spoon to scrape the bottom of the pot while the biscuits are cooking to avoid any chicken or veggies from sticking
8. When the biscuits are done after 7 minutes (they will rightfully appear soggy because they were cooked in broth), use the mixing spoon to break and mix them up so they’re blended in with the rest of the broth so it becomes a pot pie filling.
9. Lastly, add in the heavy cream and stir. This is when the color and that thick and creamy consistency comes to life! (After stirring, if it feels a little too thick for your taste, add in a little milk and stir to the desired consistency (that’ll do the trick)
10. When done, transfer the pot pie into ramekins (individual [8oz](#) or [12oz](#)) OR a [large pie dish](#) OR sourdough bread bowls
11. If going the bread bowl route, carve a hole at the top, scoop out the center, fill with the pot pie and you’re done! Enjoy!
12. If going the ramekin/pie route, NOW the pastry puff or pie crusts should be thawed (and still cool). Unwrap and unfold it. Lay the ramekins/pie dish upside down on top of the dough and then cut the pastry puff/crust around the top of the ramekin or pie dish leaving about 1” extra diameter

to fold over the sides, fill to the brim with the pot pie, seal with the dough with the excess folded over the sides, brush with the egg and pop in the oven at 400 degrees for 10-15 mins until golden brown and flakey (every oven varies, so keep an eye on it). If you went the pie route, you're done!

13. Enjoy!

Jeffrey's Tips

IF YOU WANT:

- to make individual pot pies, these [8 oz porcelain ramekins](#) (sold in a set of 4) are what I used and I love them!
- a larger individual portion, these [12 oz porcelain ramekins](#) (sold in a set of 4) should do the trick!
- to use a pie dish for a large group, I suggest using [a nice, large, deep one such as this one here](#)
- to go the pie route and can't find the [Puff Pastry sheets](#), you can totally use a Pillsbury pie crust instead – with the dough layered over the ramekins/pie dish, just cook according to pie crust's instructions
- firmer potatoes, add them in along with the frozen mixed veggies after quick releasing
- a less thick pot pie filling, omit the biscuits altogether

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CUISINE: American / CATEGORY: Poultry

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