

# Chicken Pot Pie with Quaker Old-Fashioned Oats Crisp



## ingredients

### Biscuits

- 1 ½ weighted oz of Quaker Old-Fashioned Oats, divided
- 1 ½ weighted oz of all-purpose flour
- ¼ weighted oz of sugar
- ¼ tbsp of baking powder
- 1/16 tsp of kosher salt
- 2 weighted oz of unsalted butter, cold (cut into 1/2 inch cubes)
- 2 fluid oz of 2% milk, cold

### Filling

- ¼ oz of unflavored gelatin
- 1 fluid oz of unsalted chicken stock
- 1 weighted oz of canola oil
- 1 white chicken breast
- 2 weighted oz of Old-Fashioned Oats “flour” (processed similar to crisp)
- 4 weighted oz of yellow onion, 1/4 in diced
- 2 weighted oz of carrots, 1/4 in diced
- 2 weighted oz of celery, 1/4 in diced
- 3 oz of kale, 1/4 in sliced
- 1 oz of ginger, minced
- 1 fluid oz of dry white wine
- 16 fluid oz of unsalted chicken stock
- 2 weighted oz of diced pimento peppers
- ¼ weighted oz of fresh thyme leaves
- 1/2 tsp of freshly ground black pepper
- 1 tsp of low sodium soy sauce

## instructions

### For the biscuits:

1. Preheat oven to 400 degrees F. Put 1 ounce of Quaker Old-Fashioned Oats in a food processor. Pulse into a fine “flour” like consistency.
2. In a bowl, whisk together Quaker Old-Fashioned Oats “flour,” flour, sugar, baking powder, and salt. Add butter and break into small pea size pieces.
3. Stir in milk with a spatula until biscuit just comes together.
4. Reserve the other 1/2 ounce of unprocessed Quaker Old-Fashioned Oats for sprinkling on top of crisp.
5. Put in refrigerator until ready to use.

### For the filling:

1. Combine gelatin and 1 fluid ounce of chicken stock. Whisk until there are no more lumps. Set aside.
2. In a sauce pot, over high heat, add canola oil. When oil begins to shimmer, cook chicken breast, smooth side, down for 6 minutes, undisturbed. After 6 minutes, flip and cook for another 2 minutes. Remove chicken from the pan and set aside until cool enough to handle. Do not remove juice from sauce pot. When cooled, dice into 1/2 in cubes. (Note: The chicken will be mostly cooked at this point but not all the way through. It will finish in the oven. This will allow the chicken to retain moisture and not overcook in the oven.)
3. With the reserved juices in the sauce pot, turn the heat to medium high. Add Quaker Old-Fashioned Oats “flour”. Stir with a spatula until a roux is formed. Cook to a blond roux and there is a nutty smell.
4. Add onion, carrots celery and kale. Stir and cook until vegetables are slightly softened. This will take about 8 minutes over medium high heat. Add white wine and scrap any bits of chicken off the bottom of the pan. Add the chicken stock and bring the heat to high to a boil. Once it begins to boil, remove from heat and stir in pimento peppers, thyme leaves, black pepper and soy sauce.

### To assemble:

1. Spread filling evenly among 4 oven safe bowls. Remove crisp from oven and divide among four bowls. Use reserved old fashion oats and sprinkle on top of crisp.
2. Bake in preheated 400 F oven for 45 minutes. Cool at least 30 minutes before serving.