



I love those cooking videos where a whole meal takes under 30 seconds to make. So I tried one and it didn't work so I modified it. The original recipe has you make the filling/gravy and then bake the biscuits on top of it. Problem is, the biscuits don't ever bake completely. So I just baked some flakey Pillsbury biscuits separately and poured the sauce over it. Very good.

6 Tbsp. butter
1 onion, chopped
1/2 c. flour
3 c. chicken broth
1 tsp. salt
1 tsp. pepper
1 c. heavy cream

2 1/2 c. frozen mixed vegetables

2 tubes biscuit dough (more or less according to needs/tastes)

In a large pot over medium-high heat, melt the butter. Add the onion, stir until softened - about 1 min. Whisk in the flour, stirring constantly to prevent the flour from browning - about 1 min. Whisk in the chicken broth, salt & pepper. Continue to whisk until no lumps remain. Whisk in the heavy cream. Bring to a light simmer until the sauce has thickened slightly. Test for additional salt/pepper. Add the mixed vegetables and shredded chicken - stir until fully incorporated.

Bake biscuits according to package directions. Pour gravy/sauce over - serve and enjoy.