

Chicken Cobbler

Ingredients:

Makes 8 servings

Crumble Toppings:

3/4 cup butter (1 1/2 sticks)

1 cup flour

1 1/2 cups rolled oats

2 cups grated cheddar cheese

1/2 teaspoon garlic powder

1/2 teaspoon salt (or to taste)

Casserole Filling:

5 slices thick cut bacon chopped into 1 inch dice

1 medium onion peeled and chopped

1 red bell pepper seeded and chopped

3 carrots peeled and diced

celery ribs chopped

1 lb. mushrooms chopped

4 boneless skinless chicken breast cut into bite sized pieces

1/4 cup flour

1 cup chicken stock (or water)

1 Tablespoon chicken bouillon powder

1 10 oz. pkg. frozen peas

Directions:

- Preheat oven to 350°
- Crumble Topping: In a medium bowl, combine the butter with the flour, and oats. Work with a fork or pastry blender until the mixture is mealy. add the cheese, garlic and salt. Stir well until blended. Set aside.
- Casserole filling:
 - In a large skillet, saute the bacon over medium heat until fat is rendered. about 5 minutes.
 - Add onion, bell pepper, carrots, and celery and continue cooking until lightly browned, about 8 minutes.
 - Add mushrooms and continue cooking until they are browned about 6 minutes.
 - Add chicken and cook, stirring for 5 minutes.
 - Add the flour and cook and stir for 1 minute.
 - Add the chicken stock and continue stirring until a thick sauce is made (about 2 minutes).
 - Stir in chicken bouillon and peas, stirring to combine.
 - Heat through 1 minute and remove from heat.
 - Pour into 2 qt. casserole.
- Sprinkle crumble topping evenly over the filling and bake until golden brown, about 45 minutes.

- Serve warm.