

Plate Dream

Easy Chicken Cobbler Dinner Casserole

15 min Prep time	**35 min** Cook time	**50 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 ½ lbs chicken breast, cut into 1-inch cubes
- [ ] 2 cups frozen mixed vegetables, thawed
- [ ] 1 cup chicken broth
- [ ] ¼ cup lemon juice
- [ ] 2 tbsp honey
- [ ] ½ tsp salt
- [ ] ¼ tsp black pepper
- [ ] 1 cup Red Lobster biscuit mix

Optional Topping

- [ ] 2 tbsp melted butter
- [ ] 1 tbsp fresh parsley, chopped

Instructions

1. Preheat the oven to 375°F (190°C). In a large skillet, heat 1 tbsp oil over medium-high heat and sear the chicken until golden on all sides, about 5 minutes.
2. Add the thawed vegetables, then pour in the broth, lemon juice, honey, salt, and pepper. Stir and let simmer for 3-4 minutes until the sauce thickens slightly.
3. Transfer the mixture to a 9-x-13-inch baking dish. In a bowl, combine the biscuit mix with melted butter until crumbly, then spread evenly over the top.
4. Bake uncovered for 25-30 minutes, or until the biscuit topping is golden brown and a fork inserted into the center comes out clean.
5. Let the casserole rest for 5 minutes, sprinkle with fresh parsley, and serve warm.

Nutrition per serving

420 kcal	32 g	38 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a crunchier topping, broil for the last 2 minutes.
- Feel free to swap mixed vegetables for fresh broccoli or peas.
- A dash of smoked paprika adds a subtle depth without overwhelming the dish.