



Italian Chicken Pot Pie with Basil Biscuits (Makes 6 Servings)

1 tablespoon olive oil
1 medium onion, finely chopped (about 1/2 cup)
1 clove garlic, finely chopped
3 small zucchini, cut into 1/2 inch pieces (about 2 cups)
about 2 cups cooked chicken
1 can (15 ounce) tomato sauce
1 can (14.5 ounce) diced tomatoes with herbs, undrained
1 can (15 ounce) cannellini beans, drained and rinsed
1/4 teaspoon salt
1/4 teaspoon black pepper
1 cup Original or Reduced-Fat Bisquick Baking Mix
2/3 cup yellow corn meal
3/4 cup milk
1/4 cup chopped fresh basil

1. In a deep 12 inch skillet, heat oil over medium-high heat. Cook onion and garlic in oil for 2-3 minutes, stirring occasionally, until onion is soft. Stir in zucchini, chicken, tomato sauce, tomatoes, beans, salt, and pepper. Heat to boiling; reduce to medium-low. Cover and simmer for 5 minutes.
2. Meanwhile, in a medium bowl, mix Bisquick Mix, milk, cornmeal and basil just until moistened. Drop dough by 18 rounded tablespoonfuls onto hot chicken mixture. Cover and cook 8 minutes.

Note: Any other type of beans, such as black beans, may be substituted for the cannellini beans or they may be left out if you prefer.

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