

Zucchini Bread Recipes

Chicken Cobbler Dinner Casserole

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, diced
- [ ] 2 cups mixed vegetables (carrots, peas, corn)
- [ ] 1 cup chicken broth
- [ ] 2 tbsp butter
- [ ] 1 tbsp olive oil
- [ ] 1 tsp lemon juice
- [ ] 1 tsp honey
- [ ] 1 package Red Lobster biscuit mix
- [ ] 1/2 cup milk

Instructions

1. Heat butter and olive oil in a large skillet over medium heat; add diced chicken and brown lightly, about 4 minutes.
2. Add mixed vegetables, stir, then pour in chicken broth, lemon juice, and honey; let simmer 5 minutes until veggies soften.
3. Transfer the mixture to a baking dish, spread evenly.
4. In a bowl, combine the biscuit mix with milk, stir just until moistened, then spoon over the chicken mixture, covering fully.
5. Bake at 375°F (190°C) for 25-30 minutes, until the biscuit topping is golden brown.

Nutrition per serving

420 kcal	30 g	38 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra flavor, stir in a dash of Worcestershire sauce with the broth.
- If you like a little heat, sprinkle a pinch of cayenne before baking.
- A light drizzle of melted butter after baking adds shine and richness.