

Bite Spoon

Easy 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 frozen mixed vegetables
- [ ] 1 cup chicken broth
- [ ] 2 tbsp olive oil
- [ ] 1 tsp paprika
- [ ] 1/2 tsp garlic powder
- [ ] 1/4 cup lemon juice
- [ ] 1/2 cup Red Lobster biscuit mix

Topping

- [ ] 3 tbsp melted butter
- [ ] 1 tbsp honey

Instructions

1. Heat olive oil in a large skillet over medium-high heat; add the diced chicken, season with paprika and garlic powder, and sear until lightly browned, about 5 minutes.
2. Stir in the frozen vegetables and cook for another 3 minutes, then pour in the chicken broth and lemon juice, bringing the mixture to a gentle simmer.
3. Transfer the skillet contents to a 9-inch baking dish, spreading evenly.
4. In a bowl, combine the biscuit mix with melted butter and honey, stirring just until moistened; dollop the topping over the casserole, spreading it gently.
5. Bake in a pre-heated 375°F (190°C) oven for 25-30 minutes, until the biscuit topping is golden and a toothpick comes out clean.

Nutrition per serving

420 kcal	32 g	45 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the biscuit topping browns too quickly, cover loosely with foil halfway through baking.
- A splash of heavy cream added to the sauce before baking creates extra richness.
- For a spicier version, stir in a pinch of cayenne with the paprika.