**Biscuit Topped Chicken Pot Pies**

**Ingredients**

* 1/3 cup of diced celery
* 1/3 cup of diced onion
* 3 tablespoons of Challenge Butter
* 1 can of condensed cream of chicken soup
* 8 ounces of Challenge Cream Cheese
* 1 ½ cup of milk
* 12 ounce bag of frozen vegetables
* 1 ½ cup of diced rotisserie chicken
* 6 frozen biscuits
* 1/2 cup of shredded cheddar cheese
* 2 tablespoons of fresh diced parsley

**Directions**

1. Preheat oven to 375 degrees. Melt butter in a large pan over medium heat. Add celery and onion and cook until softened. Stir in soup and cream cheese. Whisk until smooth, add milk.
2. Stir in frozen vegetables and chicken.
3. Spoon chicken mixture into 8 large ramekins.
4. Top each dish with a frozen biscuit.
5. Place into oven and bake for 20minutes. Biscuits should be baked through and mixture should be bubbly.
6. Remove and sprinkle with cheese. Place back into oven for 2-3 minutes until cheese melts.
7. Remove cool for 5 minutes. Sprinkle tops of each biscuit with fresh parsley and serve.

**Note**: If ramekins are not available, you also use an 8x10 glass baking dish. Pour chicken mixture in dish, and place biscuits on top. Bake as directed.

If you prefer canned biscuits, follow the baking directions on can to adjust bake temperature and time.