

Skillet Biscuit Pot Pie (Vegan)

Yield: 8 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/vegan-easter-biscuit-recipe>

Ingredients:

- 1/2 cup vegan butter
- 1 medium onion finely diced
- 3 cloves garlic finely minced
- 2 rib celery finely diced
- 1/2 russet potato medium, peeled and diced, about 1 1/2 cups
- 1/2 cup all purpose flour *, see notes for gluten-free options
- 2 cups vegan chicken broth or vegetable broth of your choice
- 1 cup unsweetened almond milk or plant-based milk of your choice
- 2 tablespoons freshly chopped parsley
- 2 teaspoons thyme leaves
- 1 cup frozen broccoli or fresh chopped
- 1 cup frozen vegetables mixed
- salt
- black pepper
- 1 biscuits 8-count tube of refrigerated canned, *, we get the flaky kind; see notes

Nutrition:

1. Calories: 150 calories
2. Carbohydrate: 17 grams
3. Fat: 9 grams
4. Fiber: 2 grams
5. Protein: 3 grams
6. SaturatedFat: 6 grams
7. Sodium: 180 milligrams
8. Sugar: 2 grams

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