



Chicken Pot Pies with Mushrooms and Peas

2 tablespoons olive oil
1 boneless skinless chicken breast, diced
1 small onion, diced
4 ounces button mushrooms, quartered
2 cloves garlic, crushed
2 tablespoons flour
1 cup rich chicken stock, or as needed
½ cup heavy cream
½ cup frozen peas
1 batch biscuit dough
Fresh parsley
Salt and pepper

- Preheat oven to 375 degrees. Bring a heavy saute pan to medium-high heat and add 1 tablespoon of the oil.
- Season chicken with salt and pepper; brown and set aside.
- Cook the onion and mushrooms until nicely browned; add the garlic and cook 1 minute more.
- Stir in flour; cook 1 minute.
- Add the stock, cream and reserved chicken; bring to a simmer and cook until chicken is done through, about 8 to 10 minutes.
- Add peas and parsley; season with salt and pepper. Top with biscuit dough. Bake until biscuits are golden.

Biscuit Dough

1¼ cups all-purpose flour
1½ teaspoons baking powder
1 teaspoon baking soda
¾ teaspoon salt
½ teaspoon black pepper
3 tablespoons grated parmesan cheese
½ stick cold unsalted butter, cut into pieces
2 tablespoons chives
¾ cup buttermilk

- Stir together flour, baking powder, baking soda, salt, and pepper into a medium bowl.
- Blend in butter with your fingertips until mixture resembles coarse meal.
- Stir in cheese and chives.
- Add buttermilk and stir just until a dough forms.

Grilled Pork Tacos

2 thin cut boneless pork chops
1 tablespoon olive oil
1 tablespoon chili powder
Salt and pepper

Flour tortillas
Pico de Gallo
Shredded lettuce

- Place chicken on a plate. Drizzle with olive oil; turn to coat.
- Season chicken with chili powder, salt and pepper.
- Preheat grill to medium heat. Grill chicken until nicely browned on one side.
- Turn chicken over; reduce heat to medium low and cook until internal temperature reaches 160 degrees.
- Remove; let rest 5 minutes. Slice; serve in tortillas with pico de gallo.

Pico de Gallo

1 large ripe tomato, diced
½ medium onion, diced
1 jalapeno, cored, seeded and minced
Juice of ½ lime
2 tablespoons minced fresh cilantro
Salt and pepper

- Add tomato, onion and jalapeno to a mixing bowl.
- Stir in lime juice.
- Season with cilantro, salt and pepper.