# **EveryPlate**

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WHAT WE SEND (2 servings | 4 servings)

**★ Keep refrigerated**







Thyme \* (1 | 2)



Contains: Milk



**Button** 

Mushrooms \*

(1 | 2)

Veggie Stock Concentrates (2 | 4)



Contains: Wheat



**Yellow Onion** (1 | 1)



Peas\* (1 | 1)



Garlic (2 Cloves | 4 Cloves)



Sour Cream \*

(1 | 2) Contains: Milk

### PREP IN 15 MIN **READY IN 45 MIN**



If you chose to add a protein when placing your order, follow the CustomPlate instructions on the flip side of this card to learn how to modify your meal.



(1 | 2)

## WHAT YOU'LL NEED

**Kosher Salt** Black Pepper **Cooking Oil** (2 tsp | 4 tsp)

**Butter** (3 TBSP | 5 TBSP) Contains: Milk

Flour (2 TBSP | 4 TBSP) Contains: Wheat

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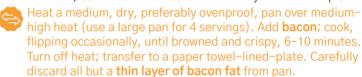
Obsessed with garlic? Join the club! (No, for real, we meet on Tuesdays, and the first order of business is: What food item *wouldn't* garlic improve??) For an allium-azing enhancement to this dish, sprinkle your biscuits with a pinch of garlic powder from your pantry after brushing with melted butter in step 6.



Preheat oven to 450 degrees. **Wash and dry produce.** Trim, peel, and halve **carrot** lengthwise; thinly slice crosswise into half-moons. Trim and thinly slice **mushrooms**. Halve, peel, and finely dice **onion**. Peel and finely chop **garlic**. Strip **thyme leaves** from stems; roughly chop leaves until you have 1 TBSP (2 TBSP for 4 servings).



Place **1 TBSP butter** in a small microwave-safe bowl. Microwave until melted, 30 seconds. Set aside until ready to use in step 6.





Heat a large drizzle of oil in a medium, preferably ovenproof, pan (use a large pan for 4 servings) over medium-high heat. Add carrot and mushrooms; season with salt and pepper. Cook, stirring, until browned and softened, 5–7 minutes. Add 2 TBSP butter (4 TBSP for 4), onion, garlic, and chopped thyme. Season with salt and pepper. Cook, stirring, until softened and lightly browned, 4–5 minutes.



Use pan with **reserved bacon fat** here; no extra oil needed!



Sprinkle 2 TBSP flour (4 TBSP for 4 servings) over veggie mixture; stir until lightly browned, 1 minute. Gradually stir in 1 cup water (2 cups for 4) until fully incorporated. Stir in stock concentrates, then bring mixture to a boil. Cook, stirring, until thickened, 1–2 minutes. (Mixture should be the consistency of a thick gravy; continue simmering if too thin.) Season with salt and pepper.



Once **bacon** is cool enough to handle, roughly chop and stir into pan with **veggie mixture**.



Stir in peas, sour cream, and cream cheese until thoroughly combined. Season with salt and pepper. Remove pan from heat. (If filling is too thick, add a splash more water.) (If your pan isn't ovenproof, transfer filling to a small baking dish now; use a medium baking dish for 4 servings.)



Remove **biscuits** from package. Peel apart each biscuit to create two thinner biscuits. Top **mushroom filling** with an even layer of biscuits (you may not use all the biscuits; save any extras for breakfast!). Brush with **melted butter** and season with **pepper**. Bake until biscuits are puffed and golden, 9–11 minutes. Divide between plates.

Bacon is fully cooked when internal temperature reaches 145 degrees.

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