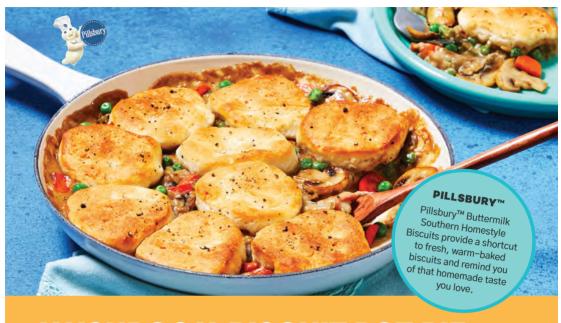
# **EveryPlate**

**15 MIN** 

**45 MIN** 



### **MUSHROOM BISCUIT POT PIE**

with Peas & Thyme Gravy

### WHAT WE SEND (2 servings) 4 servings)

**★ Keep refrigerated**



Carrot\* (3 oz | 6 oz)

Pillsbury™ Buttermilk Southern Homestyle Biscuits\*

> (1 | 2)Contains: Wheat



(1 | 2)



**Cream Cheese \*** (1 | 2)Contains: Milk



Veggie Stock Concentrates

(2 | 4)

Sour Cream \*

(1 | 2)

Contains: Milk



Peas\* (1 | 1)



**Yellow Onion** (1 | 1)

Mushrooms \* (1 | 2)



(2 Cloves | 4 Cloves)

#### WHAT YOU'LL NEED

Kosher Salt **Black Pepper** 

Butter (3 TBSP | 5 TBSP) Contains: Milk

Vegetable Oil (2 tsp | 4 tsp)

Flour

(2 TBSP | 4 TBSP) Contains: Wheat

#### **CUSTOMPLATE**

This dish is eligible for CustomPlate! Add, swap, upgrade, or double protein to your heart's content. Flip the menu over for cooking info on your new protein.

### CHEF'S TIP

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 after brushing with butter.

## HAVE A CUSTOMPLATE?

Did you add **chicken breast strips** to this recipe? In step 1, pat chicken dry with paper towels; season all over with **salt** and **pepper**. After step 2, heat a **drizzle of oil** in a medium pan over medium-high heat. Add chicken; cook, stirring, until browned, 3–5 minutes (it'll finish cooking in step 6). Remove from pan. Stir into **mushroom filling** along with **peas** in step 5. In step 6, bake until chicken is cooked through, 9–11 minutes.



Preheat oven to 450 degrees. Wash and dry all 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 about 1 TBSP (2 TBSP for 4 servings).



Place 1 TBSP butter in a small microwavesafe 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.



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 (it should be the consistency of a thick gravy; continue simmering if too thin!). Season with salt and pepper.



Stir peas, sour cream, and cream cheese into pan 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 mixture to a small baking dish now (for 4 servings, use a medium dish).



Remove Pillsbury™ Buttermilk Southern
Homestyle 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.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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