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## MUSHROOM BISCUIT POT PIE

with Peas & Thyme Gravy

### WHAT WE SEND

(2 servings | 4 servings)

CALORIES **680**

PREP IN **15 MIN**

READY IN **45 MIN**

\* Keep refrigerated

★ Times may vary based on CustomPlate choices.



**Carrot \***  
(3 oz | 6 oz)



**Button Mushrooms \***  
(1 | 2)



**Onion**  
(1 | 1)



**Garlic**  
(2 Cloves | 4 Cloves)



**Thyme \***  
(1 | 2)



**Mushroom Stock Concentrates**  
(2 | 4)



**Peas \***  
(1 | 1)



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



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



**Buttermilk Biscuits \***  
(1 | 2)  
*Contains: Wheat*

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If you chose to modify your meal, follow the **CustomPlate** instructions on the flip side of this card.



**Chopped Chicken Breast \***  
(10 oz | 20 oz)  
**Cooking Oil \***  
Calories: 870



**Ground Beef \***  
(8 oz | 16 oz)  
**Cooking Oil \***  
Calories: 980

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

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

**Flour**  
(2 TBSP | 4 TBSP)  
*Contains: Wheat*

**Cooking Oil**  
(2 tsp | 4 tsp)



**6** **SERVINGS** If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

**1.**



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** (skip this step if your mushrooms are pre-sliced!). 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).

**2.**



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

↔ Pat **chicken** dry with paper towels. Heat a **drizzle of oil** in a medium, preferably ovenproof pan, over medium-high heat. Add **chicken or beef**; season with **salt** and **pepper**. Cook, stirring frequently, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.

**3.**



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 used for chicken or beef here.

**4.**



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**.

**5.**



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

↔ Stir in **chicken or beef** along with **cream cheese**.

**6.**



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 **pot pie** between plates.

*Chicken is fully cooked when internal temperature reaches 165°. Ground Beef is fully cooked when internal temperature reaches 160°.*