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MUSHROOM BISCUIT POT PIE

with Peas & Thyme Gravy

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Carrot *
(3 oz | 6 oz)



Button Mushrooms *
(1 | 2)



Yellow Onion
(1 | 1)



Garlic
(2 Cloves | 4 Cloves)



Thyme *
(1 | 2)



Veggie 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

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.



Bacon 🥓
(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.

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**. 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.



Heat a medium, dry, preferably ovenproof, pan over medium-high heat (use a large pan for 4 servings). Add **bacon**; cook, flipping occasionally, until browned and crispy, 6–10 minutes. Turn off heat; transfer to a paper towel-lined plate. Carefully discard all but a **thin layer of bacon fat** from 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 with **reserved bacon fat** here; no extra oil needed!

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**.



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

5.



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.)

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 between plates.

Bacon is fully cooked when internal temperature reaches 145 degrees.

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