



PILLSBURY™
Pillsbury™ Buttermilk Southern Homestyle Biscuits provide a shortcut to fresh, warm-baked biscuits and remind you of that homemade taste you love.

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



Veggie Stock Concentrates
(2 | 4)



Peas *
(1 | 1)



Yellow Onion
(1 | 1)



Thyme *
(1 | 2)



Cream Cheese *
(1 | 2)

Contains: Milk



Sour Cream *
(1 | 2)

Contains: Milk



Button Mushrooms *
(1 | 2)



Garlic
(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.

1.



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).

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.

5.



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).

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.

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

6.



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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