EveryPlate

WE'RE HERE FOR YOU

Ask us via Live Chat | Call (973) 210-4915



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

★ Times may vary based on CustomPlate choices.



Carrot* (3 oz | 6 oz)

* Keep refrigerated



Thyme * (1 | 2)



Cream Cheese * (1 | 2)Contains: Milk



Button Mushrooms* (1 | 2)



Mushroom Stock Concentrates

Buttermilk Biscuits *

(1 | 2)Contains: Wheat



Onion (1|1)



Peas* (1 | 1)



Garlic (2 Cloves | 4 Cloves)



Sour Cream *

(1 | 2)Contains: Milk



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

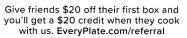
Flour

(3 TBSP | 5 TBSP) Contains: Milk

(2 TBSP | 4 TBSP) Contains: Wheat

Cooking Oil

(2 tsp | 4 tsp)





Obsessed with garlic? Join the club! For an allium-azing flavor enhancement to this dish, sprinkle your biscuits with a pinch of garlic powder from your pantry after brushing with melted butter in step 6.



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.



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).





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.



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



Use pan used for chicken or beef here.



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**.



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°.