DINNERLY

Cheesy Biscuit & Prosciutto Brunch Board

with Ricotta, Jam & Grapefruit Mint Salad

30-40min 2 Servings

Level up your dinner menu with this PremiYUM recipe! Waking up in the morning to a fresh, cheesy biscuit is one thing, but waking up to a fully loaded biscuit BOARD is another. These savory biscuits pair perfectly with thinly sliced prosciutto, fluffy ricotta, apricot jam, and a refreshing grapefruit salad. We've got you covered! (2p-plan serves 4; 4p-plans serves 8—nutrition reflects 1 portion)

WHAT WE SEND

- ¼ oz fresh thyme
- 4 (2½ oz) biscuit mix [1,2,3,4]
- 2 (2 oz) shredded fontina [2]
- 1 grapefruit
- ¼ oz fresh mint
- 2 (2 oz) pkgs prosciutto
- 4 (½ oz) apricot preserves
- 4 oz ricotta [2]

WHAT YOU NEED

- kosher salt & ground pepper
- all-purpose flour [4]
- 2 Tbsp butter, melted [2]
- sugar

TOOLS

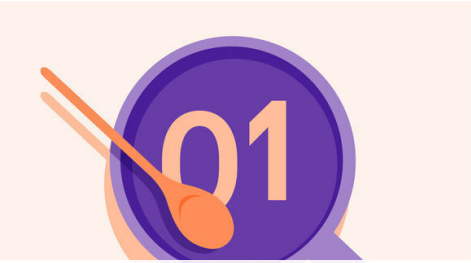
- parchment paper
- rimmed baking sheet

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

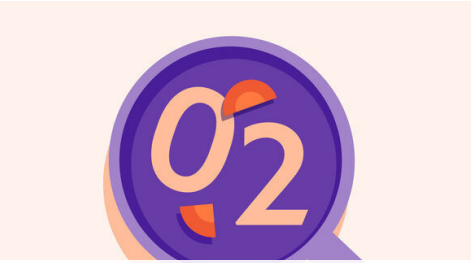
Calories 650kcal, Fat 36g, Carbs 58g, Protein 23g



1. Make biscuit dough

Preheat oven to 425°F with a rack in the center. Cut off **8 (1-inch long) thyme sprigs**; set aside. Pick **1 tablespoon remaining leaves** from stems; discard stems.

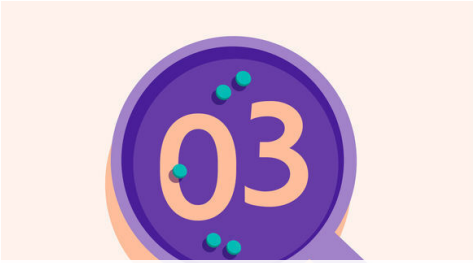
In a medium bowl, stir to combine **thyme leaves, all of the biscuit mix and fontina, ½ cup water**, and **a few cracks of black pepper** until a soft **dough** forms (do not over mix).



2. Bake biscuits

Place **dough** on a **floured** work surface. Pat into a 7x5-inch rectangle (about 1 inch thick). Cut into 8 pieces. Transfer to a parchment-lined rimmed baking sheet.

Brush **2 tablespoons melted butter** over top; sprinkle with **salt** and **pepper**. Gently press **thyme sprigs** into top of dough. Bake on center oven rack until lightly golden and puffed, 10–15 minutes.



3. Prep grapefruit

Meanwhile, cut off top and bottom from **grapefruit**; place grapefruit on one of the cut sides. Slice downward to remove peel and any white pith. Turn grapefruit on its side and slice between the membranes to remove grapefruit segments. Transfer segments to a bowl. Squeeze juice from remaining membranes into same bowl.

4. Make salad & serve

Pick **mint leaves** from stems, tearing if large; discard stems. Stir mint and **a pinch of sugar** into bowl with **grapefruit**.

Serve **biscuits** with **prosciutto, apricot preserves, ricotta**, and **grapefruit salad**. Enjoy!

5. ...

What were you expecting, more steps?

6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!