DINNERLY

BBQ Pulled Pork Pot Pie

with Biscuit Topping

30min 2 Servings

There's nothing like a fully-loaded BBQ platter piled high with saucy meat and your favorite sides—too bad it takes so long to cook, and it makes a mess of your kitchen too. Oh, what's that? A savory pulled pork pot pie topped with pillowy cornbread that takes about 30 minutes to make, all in one skillet? Well would you look at that: It's the answer to our prayers. We've got you covered!

WHAT WE SEND

- 2 scallions
- 5 oz self-rising flour [2]
- 4 oz barbecue sauce
- 1 pkt chicken broth concentrate
- ½ lb pkg ready to heat pulled pork
- 2½ oz corn

WHAT YOU NEED

- 6 Tbsp butter [1]
- sugar
- kosher salt & ground pepper
- ⅓ cup milk [1]

TOOLS

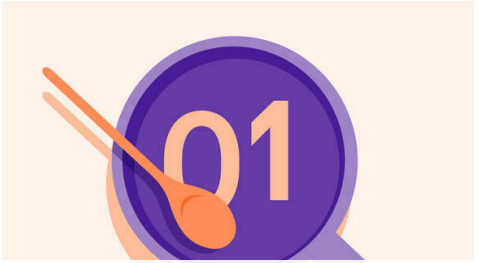
- medium (10") ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 850kcal, Fat 41g, Carbs 91g, Protein 33g

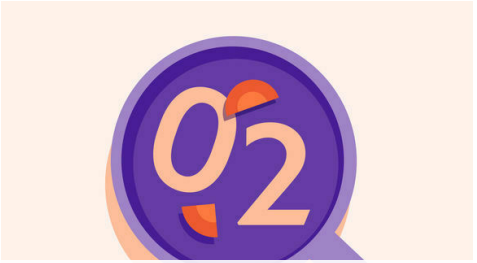


1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third.

Trim ends from **scallions** and thinly slice, keeping dark greens separate.

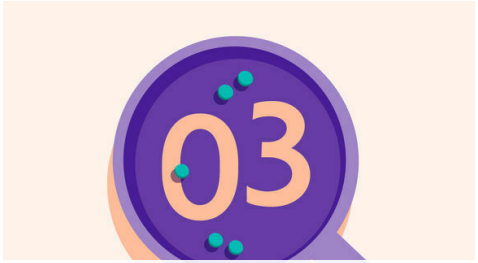
Cut **4 tablespoons butter** into ½-inch pieces and chill in fridge until step 4.



2. Start sauce

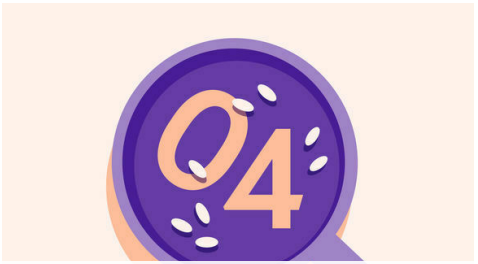
In a medium ovenproof skillet, melt **2 tablespoons butter** over medium heat. Transfer 1 tablespoon of the melted butter to a small bowl; reserve until step 5.

Add **scallion whites and light greens** to skillet with remaining butter; cook until softened, 2–3 minutes. Add **1 tablespoon self-rising flour** and cook, whisking occasionally, 1 minute.



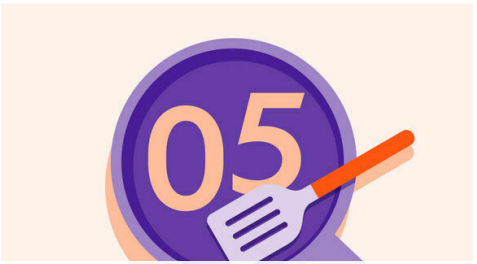
3. Finish filling

Add **barbecue sauce, chicken broth concentrate, 1¼ cups water**, and **1 teaspoon sugar**. Bring to a boil over medium-high heat, whisking, until sauce thickens, 2–3 minutes. Stir in **pulled pork** and **corn**. Season to taste with **salt** and **pepper**.



4. Mix biscuit dough

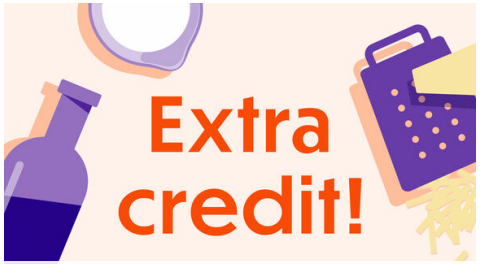
In a medium bowl, whisk together **remaining flour, 2 teaspoons sugar**, and **1 teaspoon salt**. Using fingertips, rub **refrigerated butter** into flour until it resembles a coarse meal. Add **⅓ cup milk** and stir with a fork until **dough** just comes together and no dry bits remain (do not overmix).



5. Bake & serve

Spoon 1-inch dollops of **dough** evenly over **pork**. Brush dough with **reserved melted butter**. Bake on upper oven rack until sauce is bubbling and biscuits are cooked through and golden brown, 15–20 minutes. Let cool for 5 minutes.

Serve **BBQ pulled pork pot pie** with **scallion dark greens** sprinkled over top. Enjoy!



6. Add a creamy finish

Serve your pot pie with a dollop of sour cream or guacamole spooned over top for a creamy finish.