

DINNERLY



Sour Cream & Onion Biscuits and Homemade Cranberry Sauce



30-40min



2 Servings

Got a packed schedule on Thanksgiving Day? How about two easy sides in one recipe? These biscuits come together in no time thanks to our biscuit mix—skip some steps, keep the same fluffy texture. Then turn fresh cranberries and orange into a sweet sauce your guests won't forget. Serve them together or separately! We've got you covered! (2p-plan serves 8; 4p-plan serves 16—nutrition reflects 1 portion of biscuits and sauce)

WHAT WE SEND

- ¼ oz fresh chives
- 2 (1 oz) sour cream ¹
- 4 (2½ oz) biscuit mix ^{3,14,2}
- 1 orange
- 1 bag fresh cranberries
- 2 (5 oz) granulated sugar

WHAT YOU NEED

- butter ¹
- all-purpose flour ²
- coarse salt
- kosher salt

TOOLS

- rimmed baking sheet
- microwave
- microplane or grater
- medium saucepan

COOKING TIP

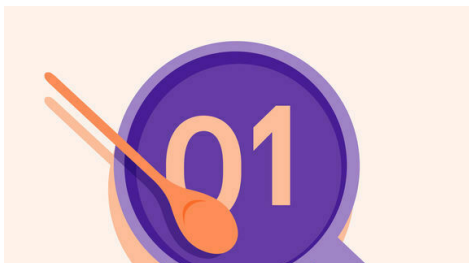
If you don't have a microwave, use a small saucepan to melt the butter on a stovetop.

ALLERGENS

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

NUTRITION PER SERVING

Calories 290kcal, Fat 11g, Carbs 45g, Protein 3g

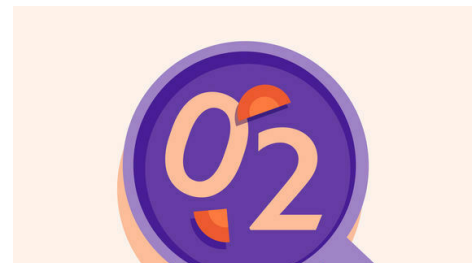


1. Prep biscuits

Preheat oven to 450°F with a rack in the upper third. Lightly grease a rimmed baking sheet.

Thinly slice **chives**.

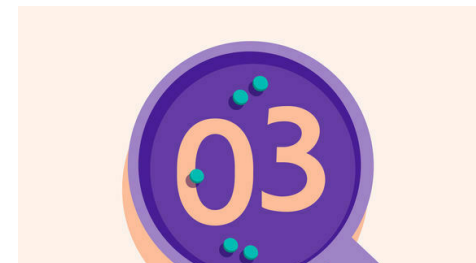
In a small microwave-safe bowl, microwave **1 tablespoon butter** until melted, about 30 seconds. Reserve for step 3.



2. Make biscuits

In a large bowl, stir to combine **all of the sour cream, sliced chives, and ⅓ cup water**. Stir in **all of the biscuit mix** with a spatula until a soft **dough** forms (do not overmix).

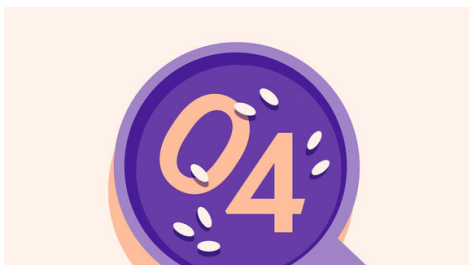
Place dough on a **floured** work surface. Roll or stretch into a 7½x5½-inch rectangle (about ½-inch thick); cut into 8 equal pieces.



3. Bake biscuits & serve

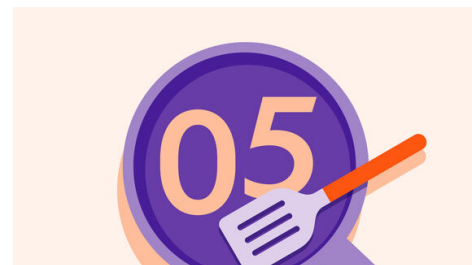
Transfer **biscuits** to prepared baking sheet. Brush tops with **melted butter** and sprinkle with **coarse salt**. Bake on upper oven rack until tops are lightly golden and puffed, 10–15 minutes.

Serve warm **sour cream and onion biscuits** with **butter** for spreading, if desired. Enjoy!



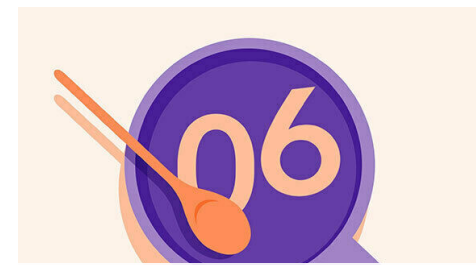
4. Prep cranberry sauce

Into a medium saucepan, finely grate **zest** from **half of the orange** and squeeze in **all of the juice** (about ¼ cup). Stir in **cranberries, ¾ cup sugar, ½ cup water**, and **a pinch of salt** until combined.



5. Make cranberry sauce

Bring saucepan with **cranberry mixture** to a boil over high heat. Reduce heat to medium-low and simmer (berries will pop while cooking), stirring occasionally, until sauce is thickened like jelly, 10–15 minutes. Remove from heat and let cool completely (it will thicken as it cools).



6. Serve

Serve **cranberry sauce** alongside **sour cream and onion biscuits** and any other main course. Enjoy!

(You can make cranberry sauce up to 3 days in advance. Store in an airtight container in the fridge until ready to serve.)