



Vegetable Pot Pie with Parmesan Drop Biscuits

Marley Spoon x Shucked

 30-40min  2 Servings

Corn, carrots, potatoes, and green beans sing together in perfect hominy in this veggie pot pie. Nestled cozily together under independently owned and operated Parmesan-rosemary drop biscuits, these veggies hit notes formerly unheard by humankind—and it's giving us goosebumps. If you like what you hear, you're going to need to see the musical comedy *Shucked* on Broadway.

What we send

- 2 carrots
- ½ lb green beans
- 1 yellow onion
- 1 Yukon gold potato
- ¼ oz fresh rosemary
- 2 (¾ oz) Parmesan ⁷
- 1 pkt vegetable broth concentrate
- 5 oz corn
- 10 oz self-rising flour ¹

What you need

- butter ⁷
- neutral oil
- kosher salt & ground pepper
- ¾ c + ⅔ c milk ⁷
- white wine vinegar (or apple cider vinegar) ¹⁷

Tools

- microplane or grater
- medium (10") ovenproof skillet

Allergens

Wheat (1), Milk (7), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 30g, Carbs 112g, Protein 25g



1. Prep ingredients

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

Scrub **carrots**; halve lengthwise and thinly slice crosswise into half-moons. Trim **green beans**; cut into 1-inch pieces. Coarsely chop **¾ cup onion**.

Peel **potatoes**, then cut into ½-inch pieces. Finely chop **¾ teaspoon rosemary leaves**; discard stems. Finely grate **all of the Parmesan**, if necessary.



4. Prep drop biscuit dough

Meanwhile, add **⅔ cup milk** and **1 teaspoon vinegar** to reserved bowl with **melted butter**, stirring to combine (butter will clump). Add **all of the Parmesan**, **chopped rosemary**, **1 cup self-rising flour** (save rest for own use), and **¼ teaspoon salt**. Stir with a fork until just combined and there are no visible traces of flour.



2. Cook filling

Melt **2 tablespoons butter** in a medium ovenproof skillet; transfer to a medium bowl and set aside in a warm spot until step 4.

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chopped onions**, **carrots**, and **green beans**. Season with **salt** and **pepper**. Cook, stirring, until vegetables are softened, 3-4 minutes.



5. Assemble pot pie

Use a large spoon to drop **6-8 heaping spoonfuls of the biscuit dough** over **vegetable filling** in skillet (the filling will not be completely covered).



3. Finish vegetable filling

Add **potatoes**, **vegetable broth concentrate**, and **1½ cups water** to skillet; bring to a boil. Season with **salt** and **pepper**. Stir in **corn**. In a liquid measuring cup, whisk **¾ cup milk** and **2 tablespoons self-rising flour** until smooth. Add to skillet, then reduce heat to medium-low and simmer, stirring occasionally, until sauce is thick enough to coat back of spoon, 4-5 minutes.



6. Bake & serve

Bake **vegetable pot pie** on upper oven rack until **biscuits** are golden and cooked through, and **potatoes** are tender, about 18 minutes. Let sit for 5 minutes before serving. Enjoy!