



Vegetable Pot Pie

with Parmesan-Herb Drop Biscuits



30-40min



2 Servings

Self-rising flour is a mixture of all-purpose flour, baking powder, and a pinch of salt. In this dish, we use it to make fluffy drop biscuits scented with aromatic rosemary and Parmesan cheese. The biscuits are the perfect topping for a creamy vegetarian-friendly one-skillet pot pie.

What we send

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

What you need

- butter ¹
- neutral oil
- kosher salt & ground pepper
- ¾ c + ⅔ c milk ¹
- white wine vinegar (or apple cider vinegar)

Tools

- microplane or grater
- 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 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!