

DINNERLY



Hearty Veggie Pot Pie with Cheddar Biscuit Topping



30-40min



2 Servings

Much like this saucy veggie pot pie, we too would like to be tucked under a warm blanket of cheesy biscuits. But, we'll settle for sweatpants and warmth from another helping of this comforting bowl. This one-skillet wonder is full of tender carrots and peas coated in a creamy broth, then topped with homemade cheddar drop biscuits. We've got you covered!

WHAT WE SEND

- 2 carrots
- 4 oz green beans
- 3 (¾ oz) pieces sharp cheddar ⁷
- garlic (use 1 large clove)
- 1 pkt vegetable broth concentrate
- 5 oz corn
- 2 (5 oz) pkgs self-rising flour ¹

WHAT YOU NEED

- butter ⁷
- neutral oil, such as vegetable
- ¾ cup + ⅔ cup milk ⁷
- white wine vinegar (or apple cider vinegar) ¹⁷
- kosher salt & ground pepper

TOOLS

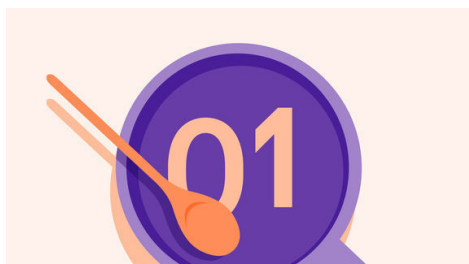
- medium ovenproof skillet

ALLERGENS

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

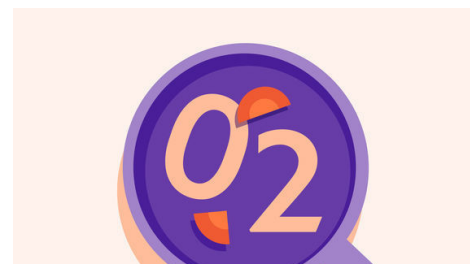
NUTRITION PER SERVING

Calories 760kcal, Fat 33g, Carbs 94g, Protein 24g



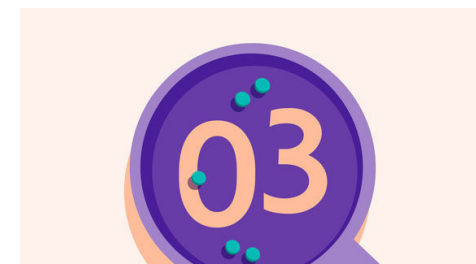
1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Scrub and trim **carrots**; halve lengthwise, then thinly slice crosswise. Trim ends from **green beans**, then cut into 1-inch pieces. Finely chop **all of the cheddar**. Peel and finely chop **1 teaspoon garlic**. Melt **2 tablespoons butter** in a medium ovenproof skillet over medium heat; transfer to a medium bowl and set aside.



2. Start veggie filling

Heat **1 tablespoon oil** in same skillet over medium-high. Add **carrots, green beans, and chopped garlic**. Cook, stirring, until veggies are softened, 2–3 minutes. Season to taste with **salt** and **pepper**. Add **vegetable broth concentrate** and **1½ cups water**; bring to a boil. Stir **corn** into skillet, then reduce heat to medium.



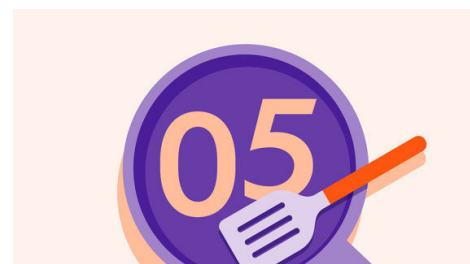
3. Finish filling

In a liquid measuring cup, combine **2 tablespoons of the self-rising flour** and **¾ cup milk**, whisking until smooth. Add mixture to skillet, stirring to combine. Simmer over medium heat, stirring occasionally, until **sauce** is thickened, 3–5 minutes.



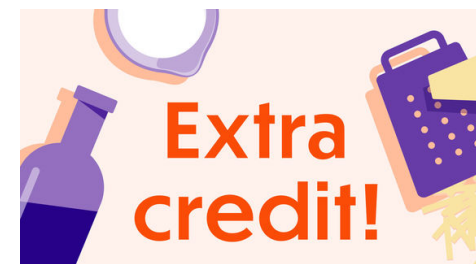
4. Make drop biscuit dough

Meanwhile, add **⅔ cup milk** and **1 teaspoon vinegar** to bowl with **melted butter**, stirring to combine (butter may clump). Add **cheese, 1 cup of the self-rising flour**, and **¼ teaspoon salt**; stir with a fork until there is no visible trace of flour.



5. Assemble, bake & serve

Drop heaping spoonfuls (about 2 tablespoons each) of **biscuit dough** all over **veggie filling** in skillet (the filling will not be completely covered). Bake on upper oven rack until **biscuits** are golden and cooked through and **veggies** are tender, about 18 minutes. Let sit 5 minutes before serving. Enjoy!



6. Make it meaty!

You can easily add a protein boost to this one-pot wonder by stirring cooked ground beef or shredded chicken into your veggie mix.