

DINNERLY



Sloppy Joe Pot Pie with Homemade Biscuits



30-40min



2 Servings

It's hard to beat a warm homemade sandwich, except when that sandwich is a one-skillet dinner you and the fam can eat mess-free, right out of the pan. Saucy, meaty, tomatoey deliciousness topped with homemade drop biscuits. Does it get any better than this? We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 green bell pepper
- ¼ oz granulated garlic
- 10 oz pkg grass-fed ground beef
- ¼ oz BBQ spice blend
- 2 (8 oz) tomato sauce
- 5 oz self-rising flour ²

WHAT YOU NEED

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

TOOLS

- medium 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 920kcal, Fat 40g, Carbs 88g, Protein 43g



1. Prep ingredients

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

In a medium bowl, stir to combine **⅔ cup milk** and **1 teaspoon vinegar**.

Finely chop **½ cup onion** (save rest for own use). Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces.



2. Prep biscuits & veggies

Melt **2 tablespoons butter** in a medium ovenproof skillet over medium heat; stir into bowl with **milk mixture** (butter will clump).

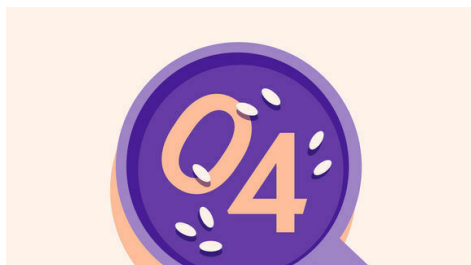
Heat **1 tablespoon oil** in same skillet over medium-high. Add **peppers** and **onions**; cook, stirring, until golden and slightly softened, 2–3 minutes. Stir in **¼ teaspoon granulated garlic**, then transfer to a plate.



3. Brown beef & make filling

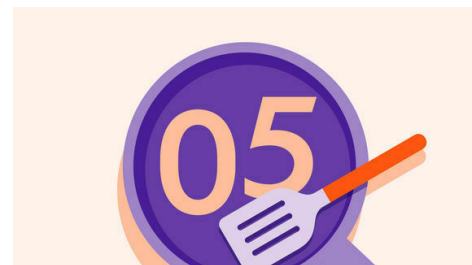
Heat **½ tablespoon oil** in same skillet over medium-high. Crumble **beef** into skillet; season with **salt** and **pepper**. Cook, undisturbed, until browned on the bottom, 2–3 minutes.

Add **peppers and onions**, **BBQ spice**, and **all of the tomato sauce**, stirring to combine; season with **salt** and **pepper**. Bring to a boil; remove from heat.



4. Prep biscuit topping

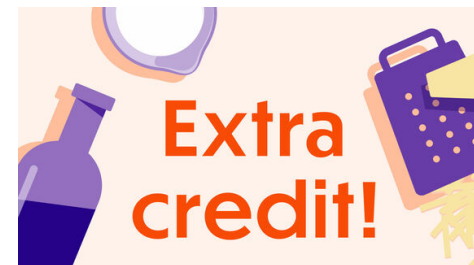
Meanwhile, to bowl with **milk-butter mixture**, add **1 cup self-rising flour** and **¼ teaspoon salt**; stir with a fork until just combined and no visible traces of flour remain (batter will be very thick).



5. Assemble, bake & serve

Drop 6 heaping spoonfuls of **biscuit dough** over **beef filling** in skillet (it will not be completely covered). Bake on top oven rack until **biscuits** are golden and cooked through, about 18 minutes.

Let **sloppy joe pot pie** sit 5 minutes before serving. Enjoy!



6. No ovenproof skillet?

No problem! The filling can be transferred to a 9-inch pie plate after cooking in step 3, then drop the biscuit batter over top and bake as instructed.