DINNERLY



Sloppy Joe Pot Pie with Homemade Biscuits





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

- ²/₃ 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 3/3 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.