

DINNERLY



Creamy Mushroom Pot Pie with Drop Biscuits:

Easy Clean Up!



40-50min



2 Servings

Your grandmother's pot pie recipe has got nothin' on this creamy veggie-filled mushroom pot pie. "Out with the old, in with the new" is what they say, right? (No offense, Grandma). And since you only need one skillet, tidying up afterwards will be a breeze. We've got you covered!

WHAT WE SEND

- 1 medium yellow onion
- 1 carrot
- ¼ oz fresh chives
- ¼ oz mushroom seasoning
- 2 (1 oz) cream cheese ¹
- ½ lb mushrooms
- 5 oz biscuit mix ^{3,1,4,2}

WHAT YOU NEED

- 4 Tbsp butter ¹
- kosher salt & ground pepper to taste
- all-purpose flour ²
- white wine vinegar (or red wine vinegar)

TOOLS

- medium ovenproof skillet

ALLERGENS

Milk (1), Wheat (2), Egg (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 720kcal, Fat 47g, Carbs 65g, Protein 12g



1. Prep ingredients

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

Trim **mushrooms**; cut in half, then cut each half into ¾-inch wedges (or quarter if small). Finely chop **half of the onion** (save rest for own use). Scrub **carrot**; cut into ¼-inch thick pieces.

Finely chop **chives**.



2. Cook mushrooms

Melt **1 tablespoon butter** in a medium ovenproof skillet; transfer to a small bowl and reserve until step 5.

Heat **3 tablespoons butter** in same skillet over medium-high heat until foaming. Add **mushrooms**; season with **salt** and **pepper**. Cook, stirring occasionally, until cooked through and lightly browned, 4–6 minutes.



3. Make sauce

To skillet with **mushrooms**, add **onions** and **carrots**; lightly season with **salt**. Cook over medium heat, stirring occasionally, until softened, 5–7 minutes. Add **3 tablespoons flour**; cook, stirring often, 1 minute. Add **2 cups water** and **mushroom seasoning**; bring to a boil. Cook, whisking constantly, until **sauce** is lightly thickened and coats back of a spoon.



4. Make biscuits

To same skillet off heat, stir in **all of the cream cheese**, **half of the chives**, and ¼ **teaspoon vinegar** until smooth. Season to taste with **salt** and **pepper**.

In a small bowl, combine **biscuit mix** and ¼ **cup cold tap water**. Use a spatula to mix until just combined (do not over mix). Dollop **biscuit dough** evenly over skillet, 1 heaping tablespoon at a time.



5. Bake & serve

Brush tops of **biscuits** with **reserved melted butter**. Bake on upper oven rack until biscuits are golden-brown, 18–22 minutes. Remove from oven and let cool for 5 minutes.

Serve **mushroom pot pie** with **remaining chives** sprinkled over top. Enjoy!



6. Make it meaty!

We made this a meatless meal on purpose, but if you have carnivores at the table, sauté some ground beef with the veggies in step 3, or stir in some shredded chicken breast.