

DINNERLY



Loaded Veggie Pot Pie

Topped with Cheddar Biscuits



30-40min



2 Servings

Much like this saucy veggie pot pie, we too would like to be tucked under a blanket of warm, cheesy biscuits. But we'll settle for this comforting bowl of tender carrots and green beans swimming in a creamy broth and topped with homemade cheddar drop biscuits. We've got you covered!

WHAT WE SEND

- 1 medium bag carrots
- 1 pkt vegetable broth concentrate
- 5 oz corn
- 10 oz self-rising flour ²
- 2 oz shredded cheddar-jack blend ¹
- ½ lb green beans

WHAT YOU NEED

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

TOOLS

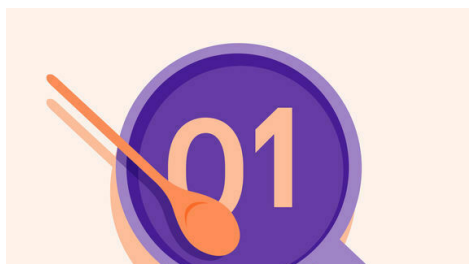
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 990kcal, Fat 34g, Carbs 146g, Protein 31g

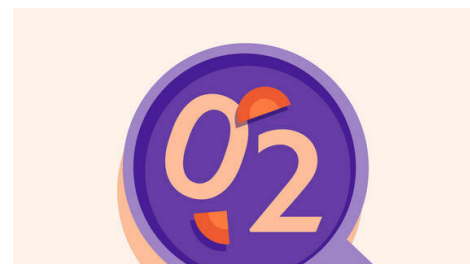


1. Prep ingredients

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

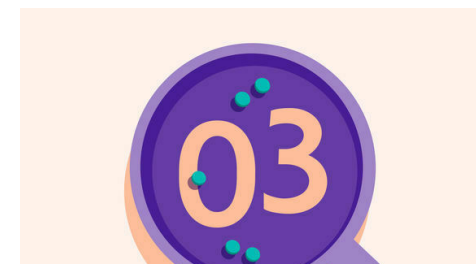
Trim **carrots** then halve lengthwise and thinly slice into half-moons. Trim ends from **green beans**; cut into 1-inch pieces. Finely chop **1 teaspoon garlic**.

Melt **2 tablespoons butter** in a medium ovenproof skillet over medium heat. Transfer to a medium bowl; set aside for step 4.



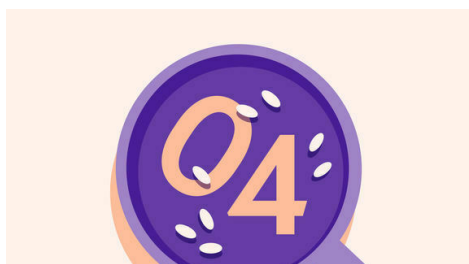
2. Start veggie filling

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



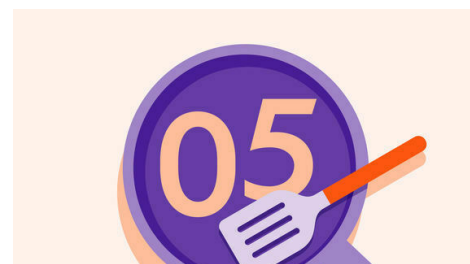
3. Finish filling

In a liquid measuring cup, whisk to combine **¾ cup milk** and **2 tablespoons self-rising flour** until smooth. Add to skillet with **veggies**, stirring to combine. Simmer over medium heat, stirring occasionally, until thick enough to coat back of a spoon, 3–5 minutes. Remove from heat.



4. Make drop biscuit dough

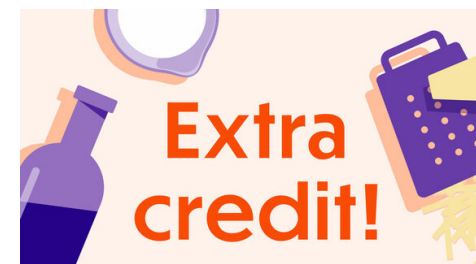
To bowl with **melted butter**, stir in **⅔ cup milk** and **1 teaspoon vinegar** to combine (it's okay if butter clumps). Add **cheese, 1 cup self-rising flour**, and **¼ teaspoon salt**; stir with a fork until no visible traces of flour remain.



5. Assemble, bake & serve

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

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



6. Make it meaty!

You can easily add a protein boost to this one-pot wonder with our handy protein packs! Stir in some cooked ground beef or shredded chicken to your veggie mix in step 3.