



## Parmesan-Thyme Biscuits

& Hot Honey-Glazed Roasted Vegetables

 1h  2 Servings

Turkey gets all the attention leading up to Thanksgiving, but it's the sides that make or break the holiday table. Everyone knows fluffy biscuits are a must for sopping up gravy—we infuse these with aromatic thyme and Parmesan cheese. The roasted vegetables are coated in a sticky hot honey glaze. (2p serves 4; 4p serves 8)



## What we send

- 2 (¾ oz) Parmesan <sup>7</sup>
- ¼ oz fresh thyme
- 10 oz self-rising flour <sup>1</sup>
- 1 lb carrots
- 1 lb Brussels sprouts
- 1 lemon
- 2 (½ oz) honey
- 1 pkt crushed red pepper

## What you need

- 8 Tbsp butter <sup>7</sup>
- ¾ c milk <sup>7</sup>
- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper
- olive oil
- ¼ c sugar

## Tools

- microwave
- 2 rimmed baking sheets
- microplane or grater
- small saucepan

## Allergens

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

## Nutrition per serving

Calories 690kcal, Fat 34g, Carbs 88g, Protein 15g



### 1. Prep biscuit ingredients

Preheat oven to 450°F with a rack in the center. Lightly grease a rimmed baking sheet. Finely grate **Parmesan**. Pick and finely chop **1 tablespoon thyme leaves**; discard stems. In a small microwave-safe bowl, microwave **2 tablespoons butter** until melted, then stir in 1 teaspoon of the thyme; set aside. In a medium bowl, combine **¾ cup milk** and **2 teaspoons vinegar**.



### 4. Prep & roast vegetables

Preheat oven to 450°F with a rack in the lower third. Scrub and trim **carrots**; cut crosswise on an angle into ¼-inch thick slices. Trim **Brussels sprouts**, then halve (or quarter, if large). Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Roast on lower oven rack until tender and browned in spots, rotating sheet halfway through, 20–25 minutes.



### 2. Mix biscuit dough

In a large bowl, combine **Parmesan**, **remaining chopped thyme**, **2 cups self-rising flour**, **½ teaspoon salt**, and **a few grinds of pepper**. Cut **4 tablespoons cold butter** into ½-inch cubes; rub into dry ingredients with your fingers until it forms pea-sized clumps. Add **milk-vinegar mixture**; stir until just combined, but crumbly. On a lightly **floured** surface, gently knead dough together.



### 5. Make hot honey glaze

Meanwhile, finely grate **¼ teaspoon lemon zest**; reserve for step 6. Squeeze **1 tablespoon lemon juice** into a small bowl. In a small saucepan, combine **all of the honey** and **¼ cup each of water and sugar**. Bring to a simmer over medium-high heat. Cook until honey begins to brown slightly, 7–8 minutes. Remove from heat; stir in **lemon juice** and **a pinch of crushed red pepper**.



### 3. Finish biscuits & serve

Fold **dough** in half, then gently press layers together; rotate dough a quarter turn clockwise. Repeat 4–5 times. Pat dough into 6x8-inch rectangle, about ¾-inch thick. Cut into 12 (2-inch) squares; transfer to prepare baking sheet. Bake on center oven rack until golden brown, 18–20 minutes. Transfer to a wire rack. Brush with **thyme butter** and top with **a pinch each of salt and pepper**.



### 6. Glaze vegetables & serve

Whisk **2 tablespoons butter** and **a pinch of salt** to saucepan with **honey glaze** until combined and butter is melted. Pour **honey glaze** onto baking sheet with **roasted vegetables** and toss to coat; season to taste with **salt** and **pepper**. Serve **honey-glazed roasted vegetables** with **reserved lemon zest** sprinkled over top. Enjoy!