



### In your box

- 2 oz. Shredded White Cheddar Cheese
- 8 oz. Buttermilk Biscuit Mix
- 1 Sage Sprig
- 3 oz. Butter
- ½ fl. oz. Honey
- 2 tsp. Buttermilk-Dill Seasoning

*If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

### You will need

- Salt, Cooking Spray
- 2 Mixing Bowls, Baking Sheet

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef	Ground Pork		
<b>165°</b>	Chicken	Ground Turkey		

Rest steak or pork after cooking, 3 minutes.



# White Cheddar and Sage Biscuits with Honey Butter

serves 6

NUTRITION per serving—Calories: 329, Carbohydrates: 24g, Sugar: 4g, Fiber: 0g, Protein: 5g, Sodium: 792mg, Fat: 24g, Saturated Fat: 12g  
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

**20-30 min.**

Cook Within

**7 days**

Difficulty Level

**Easy**

Spice Level

**Not Spicy**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Set **butter** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cheese**



### 1. Prepare the Batter

- Stem and mince **sage**.
- Set aside 2 Tbsp. **cheese**.
- In a mixing bowl, combine remaining cheese, **biscuit mix**, 1/2 cup **cold water**, 1 tsp. sage (add more, if desired), **seasoning blend**, and a pinch of **salt**. Stir until a thick, spoonable batter forms. *If too thick, add cold water, 1 Tbsp. a time, until desired consistency is reached.*



### 2. Bake the Biscuits

- Spoon nine equally-sized dough balls onto prepared baking sheet, leaving 2" in between. Top evenly with reserved **cheese**.
- Bake in hot oven until golden brown, 15-18 minutes.
- While biscuits bake, prepare butter.



### 3. Make Butter and Finish Dish

- In another mixing bowl, combine softened **butter**, **honey**, and a pinch of **salt**.
- Serve family-style, spreading honey butter on biscuits as desired. Bon appétit!