



Cheddar and Sage Biscuits with Honey Butter

SERVES 6

Holiday



Prep & Cook Time

20-30 MIN

Cook Within

7 DAYS

You Will Need

Salt, Cooking Spray
Baking Sheet, 2 Mixing Bowls

Ingredients

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

Difficulty Level

EASY

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/23391

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

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



1. Prepare the Batter

- If using any 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**.
- Stem and mince **sage**.
- Set aside 2 Tbsp. **cheese**.
- In a mixing bowl, combine remaining cheese, **biscuit mix**, $\frac{1}{2}$ cup **cold water**, 1 tsp. **sage** (add more, if desired), **buttermilk-dill seasoning**, and a pinch of **salt**. Stir until a thick, spoonable batter forms. *If too thick, add additional cold water, 1 Tbsp. at a time, until desired consistency is reached.*



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, if desired. Bon appétit!



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, continue recipe.