



HOME CHEF

Winter Vegetable and Biscuit Pot Pie

With Rutabaga, Kale, and Onion Hash



Pot pies seem like a lot of work, but we show you how to make this beautiful vegetarian one in just 45 minutes. It's overflowing with vitamin-packed veggies: carrots, rutabaga, celery, and kale, which are cooked in butter and accented with white wine and thyme. It's topped off with our favorite buttermilk biscuits to make an easy and tasty crust and a pot pie to warm you up.

OVERVIEW



TIME TO PREPARE



INTERMEDIATE RECIPE



DAYS BEST COOKED BY

DIETARY



NUT-FREE

NUTRITION

Calories: 686
Carbohydrates: 96g
Fat: 27g
Protein: 15g
Sodium: 1511mg
per serving

DRINK PAIRING

Winter comfort food calls for big, creamy beers like an English Brown Ale or a roasted rich Porter.

INGREDIENTS

1 Yellow Onion
1 Carrot
1 Rutabaga
1 Celery Stalk
3 oz. Kale
1 Garlic Clove
2 Thyme Sprigs
2 Tbsp. Butter
3 Tbsp. White Cooking Wine
1 Tbsp. Gluten-Free Minor's
Vegetable Base
4 Biscuits

WHAT YOU NEED

Salt
Pepper

EQUIPMENT

Medium Oven-Safe Pan

DID YOU KNOW?

Before the proliferation of pumpkins, Halloween revelers in the UK used to use rutabagas and turnips for carving.



Prepare the Ingredients

Preheat oven to 400 degrees. Thoroughly rinse produce and pat dry. Peel and cut **onion**, **carrot**, and **rutabaga** into ½” dice. Cut **celery** into ½” dice. Stem and coarsely chop **kale**. Mince **garlic**. Stem **thyme**.



Cook the Vegetables

Heat medium oven-safe pan over medium heat. Melt **butter** in pan and add **onions**, **carrots**, **rutabaga**, and **celery**. Season with a pinch of **salt and pepper**. Cover and cook for 10 minutes, stirring occasionally. Add **garlic** and stir for another minute.



Continue Cooking the Vegetables

Turn heat to high, add **white wine**, and bring to a boil. Boil for 1 minute. Add **vegetable base** and 1 cup **water**, stirring to dissolve vegetable base. Bring back to boil, reduce heat to medium, cover, and simmer 10-12 more minutes until rutabaga is nearly fork-tender—it's the hardest vegetable in the pan, and will take the longest to soften. *If you don't have a cover, place a piece of foil over the pan.*



Add the Kale and Thyme

Remove lid, stir in **kale**, increase heat to high, and bring back to boil, cooking until liquid has mostly reduced, about 3-5 more minutes. Stir in half of the **thyme** leaves and season to taste with **salt and pepper**. *Taste before seasoning, as vegetable base contains sodium.*



Add Biscuits and Plate Dish

Place **biscuits** on top of the **vegetable stew**. Place pan in oven and bake until biscuits are browned, about 5-7 minutes. Sprinkle remaining **thyme** leaves on top. Remove from oven and serve immediately. *If serving straight from the pan, be sure to cover the handle of the pot with a kitchen towel or oven mitt, as it will be very hot and your dinner guests may accidentally grab it.*

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