



NUTRITION *per serving* 141g carbohydrates 34g fat 17g protein 1325mg sodium | vegetarian, soy-free, shellfish-free, nut-free



Calories
972



Prep & Cook Time
50-60 min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Not Spicy

IN YOUR BOX

1.8 oz. Butter
2 Red Onions
12 oz. Buttermilk Biscuit Mix
1 oz. Shredded Asiago Cheese
12 oz. Applesauce
½ tsp. Ground Cinnamon
4 tsp. Sugar
2 fl. oz. Balsamic Vinegar
1 ½ oz. Cherry Jam

IN YOUR KITCHEN

Olive Oil
Salt
Cooking Spray
Baking Sheet
Mixing Bowl
Small Pot
Medium Non-Stick Pan
Small Bowl

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HOME CHEF

HOLIDAY SPECIAL (MAKES 12-14 BISCUITS)

Holiday Morning Biscuit Bar

with apple-cinnamon butter, sweet onion jam, and cherry butter

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **425 degrees**
- Set butter on counter to soften
- Prepare a baking sheet with foil and cooking spray

WHILE YOU COOK

- Salt refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- When mixing **biscuits**, you can always add more **water**. Add half the measured water first, mix, and add more 1 Tbsp. at a time until it has just enough moisture to form a sticky ball.

FROM THE CHEF

All these toppings are delicious on their own, but try them all together for a leveled up biscuit experience!

Did you know...

“Two countries separated by a common language,” says the old George Bernard Shaw quote about the United States and the United Kingdom. “Biscuits” are another area where more than the Atlantic divides us. American biscuits are the hard outside, soft inside baked delight; British biscuits are cookies. That’s why when you ask a Brit if they want “biscuits and gravy,” they look at you like you’ve grown a second head.



Prepare Ingredients and Mix Biscuits

Halve and peel **onions**. Slice halves into thin strips. Place **biscuit mix** and shredded **Asiago** in a medium mixing bowl. Measure out $\frac{3}{4}$ cup **water**. Add half the **water** to biscuit mix and mix with a wooden spoon until a sticky dough that just holds together forms. Add more water 1 Tbsp. at a time if too crumbly.



Make the Biscuits

Use a $\frac{1}{4}$ cup measure or large spoon and divide **biscuit mixture** on prepared baking sheet into 12-14 mounds, slightly smaller than ping pong balls. Brush tops lightly with **olive oil** and bake until golden brown, 14-16 minutes. While biscuits bake, start apple-cinnamon butter.



Make the Apple-Cinnamon Butter

In a small pot, combine **applesauce** and **cinnamon**. Place over medium heat and bring to a simmer. Reduce heat to medium-low and cook, stirring occasionally, until reduced to a thick spread, 18-20 minutes. While apple-cinnamon butter simmers, start onion jam.



Make the Onion Jam

Heat 1 tsp. **olive oil** in a medium non-stick pan over medium heat. Add **onions** to hot pan and cover. Cook, stirring occasionally, until onions are fully softened, 10-12 minutes. Uncover and add **sugar** and **balsamic vinegar**. Cook, stirring often, until liquid is mostly reduced and onions are sticky and jam-like, 6-8 minutes. Season with $\frac{1}{4}$ tsp. **salt**, stir, and set aside.



Make the Cherry Butter

In a small bowl, stir softened **butter** and **cherry jam** with a whisk or wooden spoon until combined.



Plate the Dish

Serve **biscuits** in a bowl or on a plate with **apple-cinnamon butter**, **onion jam**, and **cherry butter** on side.