



In your box

- 5 oz. Baby Spinach
- 1 oz. Butter
- 2 oz. Shredded White Cheddar Cheese
- 2 oz. Grated Parmesan
- 4 Russet Potatoes
- 8 oz. Buttermilk Biscuit Mix
- 3 Thyme Sprigs
- 4 oz. Shredded Cheddar Cheese
- 3 oz. Light Cream Cheese
- 4 fl. oz. Light Cream



Easter Sides: Spinach and Three Cheese Mashed Potatoes and Cheddar-Thyme Biscuits

NUTRITION per serving—Calories: 504, Carbohydrates: 52g, Fat: 27g, Protein: 16g, Sodium: 1168mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
7 days

Difficulty Level ● ● ○
Intermediate

Spice Level ○ ○ ○
Not Spicy

① You will need

Olive Oil, Salt, Pepper, Cooking Spray

Colander, Baking Sheet, Medium Pot, Mixing Bowl, Microwave-Safe Bowl

👑 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 400 degrees
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and generously coat with cooking spray
- Ingredient(s) used more than once: **butter**



1

Prepare the Ingredients

- Stem and mince **thyme**.
- Peel and cut **potatoes** into large chunks.
- Coarsely chop **spinach**.
- In a microwave-safe bowl, microwave **butter** until melted, 30 seconds.



2

Prepare the Biscuits

- In a mixing bowl, combine **biscuit mix**, **yellow cheddar cheese**, **thyme**, half the **butter** (reserve remaining for topping biscuits), $\frac{1}{2}$ cup **water**, and a pinch of **salt** and **pepper**. Mix until a sticky dough forms. *If dough is too thick, add additional water 1 tsp. at a time.*
- Form dough into eight equal-sized balls. Place dough balls on prepared baking sheet, leaving 3" space in between. Brush tops with remaining butter.



3

Bake the Biscuits

- Bake **biscuits** in hot oven until golden brown, 15-20 minutes.
- While biscuits bake, make mashed potatoes.



4

Make the Mashed Potatoes

- Bring a medium pot with **potatoes** covered by 8 cups **water** and 2 tsp. **salt** to a boil. Cook until fork-tender, 14-18 minutes.
- Drain potatoes in a colander.
- Return pot to medium heat and add 1 tsp. **olive oil**. Add **spinach** to hot pot and stir occasionally until wilted, 1-2 minutes.
- Remove from burner. Add potatoes, **cream**, **cream cheese**, **Parmesan cheese**, **white cheddar cheese**, $\frac{1}{2}$ tsp. **salt**, and $\frac{1}{4}$ tsp. **pepper** and mash until smooth.



5

Finish the Dish

- Transfer **biscuits** and **mashed potatoes** to serving dishes, and serve family-style with the main dish of your choice. Bon appétit!