



In your box

- 10 oz. Cremini Mushrooms
- 4 tsp. Mirepoix Base
- 4 oz. Buttermilk Biscuit Mix
- 2 oz. Light Cream Cheese
- 2 tsp. Roasted Garlic Peppercorn Rub
- 3 oz. Chopped Kale
- 1 Yellow Onion
- 2 oz. Peas
- 2 oz. Shredded White Cheddar Cheese

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Ground Pork
- 12 oz. Diced Boneless Skinless Chicken Breasts

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Small Oven-Safe Casserole Dish,
Mixing Bowl, Large Non-Stick Pan



Creamy Mushroom and Kale White Cheddar Biscuit Pie

with peas and onions

NUTRITION per serving—Calories: 560, Carbohydrates: 69g, Fat: 27g, Protein: 19g, Sodium: 1741mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.

Prep & Cook Time
40-50 min.

Cook Within
7 days

Difficulty Level
Easy

Spice Level
Not Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to 400 degrees
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: cheddar cheese

Customize It Instructions

Meat lovers! If using protein, cook before starting filling, then transfer to a plate. Stir into filling with peas and cheese in Step 3. If using **diced chicken breasts**, pat dry. Season all over with ¼ tsp. salt and a pinch of pepper. Stir occasionally with 2 tsp. olive oil in a large non-stick pan over medium-high heat until chicken reaches minimum internal temperature, 5-7 minutes. Reserve pan for filling; no need to wipe clean. If using **ground pork** or **ground beef**, combine with 1/4 tsp. salt and a pinch of pepper. Stir occasionally with 1 tsp. olive oil in a large non-stick pan over medium-high heat until no pink remains, 4-6 minutes. Reserve pan for filling; no need to wipe clean.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Halve and peel **onion**. Cut halves into ¼" dice.
- Quarter **mushrooms**.



2

Start the Filling

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **mushrooms** to hot pan and stir occasionally until starting to brown, 4-6 minutes.
- Add **onions** and **kale**. Stir occasionally until kale wilts and onions soften, 4-6 minutes.



3

Finish the Filling

- Stir ¾ cup **water**, **mirepoix base**, **peppercorn rub**, **cream cheese**, ¼ tsp. **salt**, and a pinch of **pepper** into pan. Bring to a simmer.
- Once simmering, stir occasionally until slightly thickened, 4-6 minutes.
- Remove from burner. Stir in **peas** and half the **cheddar cheese** (reserve remaining for topping) until completely combined.



4

Assemble Pie and Make Crust

- Transfer **filling** to prepared casserole dish. For best results, use a 1-quart casserole dish.
- In a mixing bowl, combine **biscuit mix** and ¼ cup **water**. Stir until a sticky dough forms. If too thick, add additional water, 1 Tbsp. at a time, until desired consistency is reached.
- Top filling evenly with spoonfuls of dough. Sprinkle evenly with remaining **cheddar cheese**.



5

Finish the Dish

- Bake in hot oven until **crust** is golden brown, 18-22 minutes.
- Plate dish as pictured on front of card, breaking crust evenly for each bowl. Bon appétit!