



In your box

- 2 Garlic Cloves
- 4 oz. Mirepoix Blend
- 1 oz. Shredded White Cheddar Cheese
- 2 tsp. Chicken Demi-Glace
- 3 oz. Buttermilk Biscuit Mix
- 3 oz. Peas
- 2 tsp. Roasted Garlic Peppercorn Rub
- 2 Tbsp. Cornstarch

Customize It Options

- 10 oz. Ground Pork
- 10 oz. Ground Beef
- 12 oz. Impossible Burger

*Contains: milk, wheat, soy

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Medium Non-Stick Pan, Baking Sheet, 2 Mixing Bowls, Medium Oven-Safe Casserole Dish



English Cheddar Biscuit Pork Pie

with mirepoix and peas

NUTRITION per serving—Calories: 665, Carbohydrates: 51g, Fat: 36g, Protein: 35g, Sodium: 1446mg.

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

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

Prep & Cook Time

40-50 min.

Cook Within

5 days

Difficulty Level

Intermediate

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 baking sheet with foil
- Prepare a casserole dish with cooking spray

Customize It Instructions

- If using **Impossible Burger**, follow same instructions as ground pork in Step 1, breaking up burger until heated through, 7-9 minutes.
- If using **ground beef**, follow same instructions as ground pork in Step 1, breaking up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.

Minimum Internal Temperature

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



1

Start the Filling

- Mince **garlic**.
- Combine **cornstarch** and 2 Tbsp. **water** in a mixing bowl until cornstarch is dissolved.
- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **garlic** and **ground pork** to hot pan. Break up meat until no pink remains and ground pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.



2

Finish the Filling

- Add 1 cup **water**, **seasoning blend**, **chicken demi-glace**, ¼ tsp. **salt**, ¼ tsp. **pepper**, and half the **cornstarch mixture** to hot pan. Bring to a simmer.
- Once simmering, cook until liquid is reduced by half and thickened, 3-5 minutes.
- *If too watery, stir in remaining cornstarch mixture and bring to a simmer again.*
- Add **peas** and **mirepoix blend** and stir occasionally until heated through, 1-2 minutes.
- Remove from burner.



3

Make the Biscuit Dough

- In another mixing bowl, combine **biscuit mix** and ¼ cup **water** until a thick and tacky dough forms.
- Stir in **cheese** until combined.



4

Bake the Pie

- Transfer **filling** to prepared casserole dish. Place casserole dish on prepared baking sheet to catch any drips. Top filling with six dollops of **biscuit mixture**.
- Bake in hot oven until biscuits are golden, 18-20 minutes.



5

Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!