



# HOMESTYLE TURKEY & BISCUIT POT PIE

with Carrots, Celery & Fresh Thyme

## INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz  
Carrots



2.5 oz | 2.5 oz  
Celery



1 | 1  
Onion



1 Clove | 2 Cloves  
Garlic



¼ oz | ¼ oz  
Thyme



10 oz | 20 oz  
Ground Turkey



2 TBSP | 4 TBSP  
Flour  
Contains: Wheat



2 | 4  
Chicken Stock  
Concentrates



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



6 oz | 12 oz  
Buttermilk Biscuits  
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP  
OR GIVE US A CALL AT (646) 846-3663.

\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Chopped Chicken  
Breast

Calories: 770



10 oz | 20 oz  
Ground Beef\*\*

Calories: 950



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 840



HELLO

## BISCUIT DOUGH

Buttery, flaky, and ready to bake—the ultimate weeknight hack

## GOLD (B)RUSH

Melted butter brushed on the dough before baking adds extra-rich flavor, and gives it a crispy, melt-in-your-mouth texture and beautiful golden-brown color.

## BUST OUT

- Peeler
  - Small bowl
  - Medium pan
  - Kosher salt
  - Black pepper
  - Cooking oil (2 tsp | 2 tsp)
  - Butter (3 TBSP | 5 TBSP)
- Contains: Milk

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

## HOW WAS YOUR MEAL?



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\*Ground Turkey is fully cooked when internal temperature reaches 165°.

\*Chicken is fully cooked when internal temperature reaches 165°.

\*Ground Beef is fully cooked when internal temperature reaches 160°.



## 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Strip **half the thyme leaves** from stems (**all the leaves for 4 servings**); mince leaves. Trim, peel, and finely dice **carrots**. Finely dice **celery**. Halve, peel, and dice **half the onion** (**whole onion for 4**). Peel and mince **garlic**.



## 4 MAKE FILLING

- Add **2 TBSP butter** (4 TBSP for 4 servings) to pan with **veggies**. Once melted, stir in **flour**; cook for 1 minute.
- Pour in **1¼ cups water** (1¾ cups for 4), **stock concentrates**, **salt**, and **pepper**. Bring to a boil and cook until thickened, 3-5 minutes. Turn off heat.
- Stir in **cream cheese** until melted, then stir in **turkey**. Season with **salt** and **pepper**. **TIP: If filling is too thick, stir in another splash of water. If your pan isn't ovenproof, transfer filling to an 8-by-8-inch baking dish (13-by-9-inch for 4) after stirring in turkey.**



## 2 COOK TURKEY

- Heat a **drizzle of oil** in a medium, preferably ovenproof, pan over medium heat. (**For 4 servings, use a large, preferably ovenproof, pan.**) Add **turkey\***; season with a **big pinch of salt and pepper**. Cook, breaking up meat into pieces, until browned, 3-5 minutes (**it'll finish cooking in Step 5**).
- Transfer to a plate.
- Open package of **chicken\*** and drain off any excess liquid. Cook through this step as instructed, swapping in chicken (**no need to break up into pieces!**) or **beef\*** for turkey.



## 5 ADD BISCUITS & BAKE

- Place **1 TBSP butter** in a small microwave-safe bowl; microwave until melted, 30 seconds.
- Remove **biscuits** from package; peel apart each biscuit at the center to create two thinner ones. **TIP: For a crispier topping, cut the biscuits into quarters instead of peeling them apart.**
- Evenly top **turkey filling** with biscuits, then brush with melted butter and sprinkle with **reserved minced thyme**.
- Bake on top rack until biscuits are golden brown and turkey is cooked through, 12-15 minutes.



## 3 COOK VEGGIES

- Reserve **½ tsp minced thyme** (**you'll use it in Step 5**). (**For 4 servings, reserve 1 tsp minced thyme.**)
- Heat a **drizzle of oil** in pan used for turkey over medium-high heat. Add **carrots, celery, and diced onion**; season with **salt** and **pepper**. Cook, stirring, until veggies are softened, 5-7 minutes. **TIP: Lower heat if veggies begin to brown too quickly.**
- Add **garlic** and remaining minced thyme; cook until fragrant, 30 seconds.



## 6 SERVE

- Let **pot pie** cool at least 5 minutes before serving. Divide between shallow bowls or plates and serve.