



# COZY CHICKEN POT PIE & BISCUITS BAR

with sides & toppings for everyone to build their perfect bowl

## INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz  
Carrots



12 oz | 24 oz  
Potatoes\*



2 Cloves | 4 Cloves  
Garlic



1 | 2  
Lemon



6 oz | 12 oz  
Green Beans



1 tsp | 2 tsp  
Dried Thyme



6 oz | 12 oz  
Buttermilk Biscuits  
Contains: Wheat



10 oz | 20 oz  
Diced Skinless Dark  
Meat Chicken



1 TBSP | 2 TBSP  
Flour  
Contains: Wheat



1 oz | 2 oz  
Mirepoix Paste



½ oz | 1 oz  
Vidalia Onion Paste



1 | 2  
Chicken Stock  
Concentrate



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



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.

\*The ingredient you received may be a different color.



## HelloCustom

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



8 oz | 16 oz  
Broccoli  
Calories: 1050



8 oz | 16 oz  
Cremini Mushrooms  
Calories: 1075



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1010



## BUST OUT

- Peeler
- 2 Baking sheets
- Zester
- Large bowl
- Plastic wrap
- Small bowl
- Large pan
- Whisk

- Kosher salt
- Black pepper
- Cooking oil (4 TSP | 4 TSP)  
(1 TSP | 1 TSP) Ⓢ  
(1 TSP | 1 TSP) Ⓢ
- Nonstick cooking spray
- Butter (4 TBSP | 8 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.



### 1 PREP & ROAST CARROTS

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces.
- Toss carrots on a baking sheet with a **large drizzle of oil** (for easier clean up, line sheet with foil!). Season with **salt** and **pepper**. Roast on top rack until browned, 13 minutes. (You'll add more to the sheet then.)
- Meanwhile, dice **potatoes** into ½-inch pieces. Trim **green beans** if necessary. Peel and mince **garlic**. Zest and quarter **lemon**.

- Ⓢ Cut **broccoli** into bite-size pieces if necessary.
- Ⓢ Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!).



### 2 COOK POTATOES & GREEN BEANS

- Place **potatoes** in a large microwave-safe bowl. Season with **pepper**. Cover with plastic wrap and microwave until potatoes are tender, 5-7 minutes. Set aside.
- Once carrots have roasted 13 minutes, remove baking sheet from oven. Carefully push **carrots** to one side of baking sheet. Toss **green beans** on empty side of sheet with a **drizzle of oil, salt,** and **pepper**. Return to oven and roast on top rack until veggies are browned and tender, 10-12 minutes.

- Ⓢ Heat a **drizzle of oil** in a large pan over medium-high heat. Add **broccoli**; season with a **pinch of salt**. Cook, stirring occasionally, until browned and softened, 5-7 minutes. Turn off heat; transfer to a plate and cover to keep warm. Wipe out pan.

- Ⓢ If using **mushrooms**, follow broccoli instructions (use pan used for broccoli if cooking both veggies).



### 3 BAKE BISCUITS

- Place **2 TBSP butter** (4 TBSP for 4 servings) in a small microwave-safe bowl. Microwave until melted, 30 seconds; add **half the garlic, half the thyme,** and a **pinch of salt**. Stir to combine.
- Coat a second baking sheet with **nonstick cooking spray**.
- Remove **biscuits** from package; separate biscuits. Place at least two inches apart on prepared baking sheet. Brush with **garlic-herb butter**. Bake on middle rack until golden, 8-11 minutes. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**



### 4 COOK CHICKEN

- Meanwhile, open package of **chicken\*** and drain off any excess liquid.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and **remaining thyme** in a single layer. Season with **salt** and **pepper**. Cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Transfer to a plate.

- Ⓢ Use pan used for broccoli and/or mushrooms here.



### 5 MAKE POT PIE FILLING

- Reduce heat to medium low. Add **2 TBSP butter** (4 TBSP for 4 servings) and **remaining garlic**. Cook, stirring, until fragrant, 30-60 seconds.
- Whisk in **flour** and cook, whisking, until lightly browned, 1 minute.
- Whisk in **1¼ cups water** (1¾ cups for 4), **mirepoix paste, Vidalia onion paste,** and **stock concentrate**. Cook, stirring occasionally, until thickened, 5-7 minutes more. Turn off heat.
- Stir in **cream cheese** until melted. Transfer **chicken** and **potatoes** to pan; stir to coat. **TIP: If filling seems too thick, stir in another splash of water.**



### 6 FINISH GREEN BEANS

- Transfer **green beans** to a serving bowl. Toss with **lemon zest** and **juice from one lemon wedge** (two wedges for 4 servings).



### 7 SERVE

- Serve **biscuits, chicken pot pie filling, green beans, carrots,** and **remaining lemon wedges** family style and let everyone build their own plate.

- Ⓢ Serve **broccoli** and/or **mushrooms** alongside **chicken pot pie and biscuits bar**.