



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
Yellow 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

* 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.

HELLO

BISCUIT DOUGH

Buttery, flaky, and ready to bake, this secret ingredient is the ultimate weeknight hack.



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



GOLD (B)RUSH

Why do we tell you to brush the biscuit dough with melted butter before baking? Not only does it add extra-rich flavor to the finished dish, it gives the dough a crispier, melt-in-your-mouth texture and beautiful golden-brown color.

BUST OUT

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

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



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.



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. Spoon into shallow bowls or plates and serve.