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Hearty Vegetable Pot Pie

with Cornbread Biscuits



30-40min



4 Servings

This rich vegetarian stew is bursting with warming vegetables such as carrots, broccoli, and small red potatoes. A quick cornbread mixture gets dolloped right onto the simmering stew and bakes in the oven, creating these divine slightly-sweet and crispy biscuits. Cook, relax, and enjoy!

What we send

- leeks
- fresh thyme
- vegetable broth concentrate
- carrots
- broccoli crowns
- red baby potatoes
- frozen peas

What you need

- coarse salt
- olive oil

Tools

- fine-mesh sieve
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 525.0kcal, Fat 14.9g, Proteins 16.4g, Carbs 72.8g



1. Prep ingredients

Preheat oven to 450°F. Trim leek, halve lengthwise, and thinly slice. Place in a bowl of water, separate layers, and let grit settle to the bottom. Peel carrot and cut into ½-inch pieces. Cut potatoes into quarters. In a bowl, combine vegetable broth packet with 1 cup water and milk and stir to dissolve. Pour ½ cup into a small cup and reserve for biscuits.



4. Make biscuit dough

In a medium bowl, combine cornbread mix with a generous pinch pepper. Cut butter into ¼-inch pieces and add to dry ingredients. Using your fingers, work in the butter until pieces are very small. Stir in reserved vegetable broth-milk mixture until evenly combined.



2. Sauté vegetables

Cut broccoli into 1-inch florets and discard thick stems. Pick thyme leaves and chop 1 teaspoon. Drain leeks, leaving grit behind, and dry well. Heat 1 tablespoon oil in a large skillet over medium-high. Add carrots and potatoes and cook, stirring, until lightly browned, 4-5 minutes. Add leeks and cook until soft, 2-3 minutes. Stir in broccoli and thyme.



5. Top with biscuits

Stir peas into skillet. Dollop slightly rounded tablespoons of biscuit batter over vegetables and sprinkle with pepper.



3. Cook stew

Stir in 1 tablespoon powdered cornbread mix and cook 1 minute. Add the remaining vegetable broth-milk mixture, ½ cup water, and thyme and season with ½ teaspoon salt and several grinds pepper. Simmer, partially covered until vegetables are just tender, 5-8 minutes.



6. Bake biscuits

Transfer skillet to oven and bake until biscuits are golden and firm, about 15 minutes. Let cool 2-3 minutes, then scoop into bowls and serve. Enjoy!