



# BBQ BEEF & CHEDDAR POT PIE

with Pillsbury™ Original Crescent Rolls

## INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz  
Carrots



1 | 2  
Onion



2 Cloves | 4 Cloves  
Garlic



10 oz | 20 oz  
Ground Beef\*\*



4 TBSP | 8 TBSP  
BBQ Sauce



1 | 2  
Ketchup



½ Cup | 1 Cup  
Cheddar Cheese  
Contains: Milk



1 TBSP | 2 TBSP  
Flour  
Contains: Wheat



4 oz | 8 oz  
Pillsbury™ Original  
Crescent Rolls  
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*\*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

## CRESCENT ROLLS

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



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 900



## PILLSBURY™ ORIGINAL CRESCENT ROLLS

Make weeknight dinner a success with the home-baked goodness of Pillsbury™ Original Crescent Rolls—a hit with even the pickiest of eaters.



## GOLD (B)RUSH

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

## BUST OUT

- Peeler
- Baking dish
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Nonstick cooking spray
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

## GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663  
HelloFresh.com



### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and halve **carrots** lengthwise; cut into ½-inch-thick half-moons. Halve, peel, and finely dice **onion**. Peel and mince or grate **garlic**.
- Lightly coat an 8-by-8-inch baking dish (9-by-13-inch baking dish for 4 servings) with **nonstick cooking spray**.



### 4 PREP DOUGH

- Unroll **Pillsbury™ Original Crescent Rolls** on a **floured** work surface.
- Pinch seams closed and use a rolling pin (**flouring first**) to roll out just big enough to cover the inside of your baking dish (**for 4 servings, pinch two sheets together and roll out to form a larger rectangle**).



### 2 START FILLING

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **carrots** and **onion**; cook, stirring occasionally, until onion is lightly browned and veggies are tender, 4-6 minutes.
- Add **beef\***; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until cooked through, 4-6 minutes. **TIP: Use paper towels to carefully absorb and remove any excess grease.**



### 5 TOP & BAKE POT PIE

- Place **dough** on top of **filling** in baking dish.
- In a small microwave-safe bowl, combine **garlic** and **1 TBSP butter** (**2 TBSP for 4 servings**). Microwave until melted, 30 to 60 seconds.
- Brush **garlic butter** over dough. (**TIP: Use a pastry brush if you have one.**) Sprinkle with a **pinch of salt**.
- Bake **pot pie** on top rack until crust is golden brown, 10-12 minutes.



### 3 FINISH FILLING

- Stir **BBQ sauce, ketchup,** and **¼ cup water** (**½ cup for 4 servings**) into pan with **beef and veggies**. Cook, stirring, until slightly thickened, 1-2 minutes more.
- Transfer **beef filling** to prepared baking dish; sprinkle evenly with **cheddar**.



### 6 SERVE

- Let **pot pie** cool for 5 minutes before serving.
- Serve family style directly from baking dish.

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