



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!

*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: 810



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

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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.