

Oven-Baked Beef & Biscuit Casserole

with Caramelized Onions

4 SERVINGS

⌚ 35 MINS: 5 MINS ACTIVE
30 MINS INACTIVE

 **Blue Apron**
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Ingredients*



18 oz Ground Beef



½ lb Grape
Tomatoes



½ cup Cream



½ cup Sour Cream



¾ cup Mirepoix



¼ cup Tomato Paste



¼ cup Vegetarian
Worcestershire
Sauce



6 oz Caramelized
Onions & Garlic



1 cup Biscuit Mix



1 tsp Whole Dried
Oregano



2 Single-Use
Aluminum Trays

If your trays
were not
included, use a
13×9-inch
baking dish.

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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **tomatoes**.
- Between the trays, evenly divide the **tomatoes, tomato paste, heavy cream, worcestershire sauce, mirepoix, and caramelized onions** (or combine all of these ingredients in the baking dish).
- Add **2 tablespoons of water** to each tray (or add **2 tablespoons of water** to the baking dish). Season with salt and pepper; stir to thoroughly combine.

2 Add the beef & start the trays

- Add the **beef** in an even layer (tearing into bite-sized pieces before adding). Season with salt and pepper.
- Tightly cover with foil and bake 10 minutes (or 15 minutes if using a baking dish).
- Leaving the oven on, remove from the oven.
- Carefully remove and discard the foil. Stir to combine.

3 Make the biscuits & serve your dish

- Meanwhile, in a bowl, combine the **biscuit mix, sour cream, oregano**, and $\frac{1}{4}$ cup of water; season with salt and pepper. Gently stir until just combined (be careful not to overmix).
- Top the **partially baked base** with 12 equal-sized dollops of the **biscuit batter**.
- Return to the oven and bake, uncovered, 14 to 16 minutes, or until the biscuits are lightly browned and set and the beef is cooked through.
- Remove from the oven. Enjoy!



When you're finished, rinse and recycle the tray.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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