

Oven-Baked Beef & Biscuit Casserole

with Caramelized Onions

2 SERVINGS

⌚ 35 MINS: 5 MINS ACTIVE
30 MINS INACTIVE

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Ingredients*



10 oz Ground Beef



4 oz Grape Tomatoes



¼ cup Cream



¼ cup Sour Cream



⅓ cup Mirepoix



2 Tbsps Tomato Paste



2 Tbsps Vegetarian Worcestershire Sauce



3 oz Caramelized Onions & Garlic



½ cup Biscuit Mix



1 tsp Whole Dried Oregano



1 Single-Use Aluminum Tray

If your tray was not included, use an 8×8- or 11×9-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**.
- In the tray (or baking dish), combine the **tomatoes, tomato paste, heavy cream, worcestershire sauce, mirepoix, caramelized onions**, and **2 tablespoons of water**. Season with salt and pepper; stir to combine.

2 Add the beef & start the tray

- Add the **beef** in an even layer (tearing into bite-sized pieces before adding). Season with salt and pepper.
- Tightly cover the tray with foil and bake 10 minutes.
- 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 **2 tablespoons of water**; season with salt and pepper. Gently stir until just combined (be careful not to overmix).
- Top the **partially baked tray** with 6 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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