

Cheddar Biscuit-Topped Chicken Casserole

with Green Tomato & Collard Greens

Get ready for our Southern spin on a down-home comfort classic. For this dish, you'll make a chicken casserole using traditional aromatics, green tomato and collard greens. But no casserole is complete without a crispy topping! In true Southern fashion, you'll cover the casserole with a cheesy biscuit dough and bake it to form a buttery, flaky crust with serious flavor. It's a bona fide winner.



Ingredients

- 10 Ounces Ground Chicken
- 1 8-Ounce Package Biscuit Mix
- 3 Cloves Garlic
- 2 Stalks Celery
- 1 Bunch Collard Greens
- 1 Green Tomato
- 1 Red Bell Pepper
- 1 Yellow Onion

Knick Knacks

- 3 Tablespoons Chicken Demi-Glaze
- 2 Ounces Cheddar Cheese
- 2 Teaspoons Chicken Casserole Spice Blend
(Old Bay, Cajun Seasoning, Mustard Powder & Thyme)

Makes 3 Servings

About 595 Calories Per Serving



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Recipe #457

1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Peel and mince the garlic. Thinly slice the celery on an angle. Cut out and discard the stems of the collard greens; thinly slice the leaves. Medium dice the green tomato. Cut out and discard the stem, seeds and ribs of the bell pepper; thinly slice the pepper. Peel and thinly slice the onion. Grate the cheese.

2



Cook the chicken:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **ground chicken** and season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 3 to 5 minutes, or until browned and cooked through. Transfer to a plate and set aside. Wipe out the pan.

3



Make the biscuit batter:

While the chicken cooks, in a medium bowl, combine the **biscuit mix** and $\frac{1}{2}$ **cup of water**. Fold in the **cheese** and season with salt and pepper. Set aside.

4



Start the filling:

In the same pan used to cook the chicken, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion, pepper, celery** and **all but a pinch of the spice blend**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until softened and slightly browned.

5



Finish the filling:

Add the **garlic, collard greens** and **green tomato** to the pan of vegetables; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until the collard greens have wilted and the green tomato has softened. Add the **cooked chicken** (along with any juices on the plate), **chicken demi-glace** and $\frac{1}{2}$ **cup of water**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until well combined and slightly reduced. Season with salt and pepper to taste. Remove from heat.

6



Assemble & bake the casserole:

Transfer the **filling** to a 1-quart (or similar-sized) baking dish. Using a spoon, evenly top the filling with scoops of the **biscuit batter**, leaving some space in between the scoops. Sprinkle with the **remaining spice blend**. Place the baking dish on a sheet pan and bake 10 to 12 minutes, or until the **biscuits** are browned and cooked through. Remove the **casserole** from the oven. Let stand for at least 2 minutes before serving. Enjoy!