



Ultimate Irish Beef Stew

with Cheesy Biscuits

50 Minutes



Ground Beef
500 g | 1000 g



Mirepoix
113 g | 227 g



Gravy Spice Blend
2 tbsp | 4 tbsp



Yellow Potato
400 g | 800 g



Beef Broth Concentrate
2 | 4



Parsley and Thyme
14 g | 21 g



Soy Sauce
2 tbsp | 2 tbsp



All-Purpose Flour
1 ½ cups | 3 cups



Sour Cream
1 | 2



Mayonnaise
4 tbsp | 8 tbsp



Cheddar Cheese, shredded
¼ cup | ½ cup



Baking Powder
3 tsp | 6 tsp



Garlic Puree
2 tbsp | 4 tbsp



Mushrooms
113 g | 225 g

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1



Make biscuits

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Meanwhile, strip **1 tbsp** (2 tbsp) **thyme leaves** from stems.
- Whisk together **mayo, sour cream, half the thyme, cheese, baking powder, 3 tbsp** (6 tbsp) **water, ½ tsp** (1 tsp) **salt** and **1 tbsp** (2 tbsp) **sugar** in a large bowl.
- Stir in **flour** until just combined.
- Using your hands, press **dough** together into a loose ball.
- Flatten **dough** and press into a 1-inch-thick disc (divide into 2 discs for 4 ppl).
- Wrap with plastic wrap and set aside in the fridge to chill.

2



Roast potatoes

- Quarter **potatoes**.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, until tender and golden-brown, 25-28 min.

3



Prep and cook beef

- Quarter **mushrooms**.
- Roughly chop **parsley**.
- Heat a large pot over medium-high heat.
- When the pot is hot, add **1 tbsp** (2 tbsp) **oil**, then **beef**.
- Cook, breaking up **beef** into smaller pieces, until no pink remains, 5-8 min.**
- Season with **salt** and **pepper**. Using a slotted spoon, transfer **beef** to a large bowl.

4



Cook veggies

- Reduce heat to medium, then add **2 tbsp** (4 tbsp) **butter, mirepoix, mushrooms, thyme** and **garlic puree** to the same pot.
- Cook, stirring occasionally, until **mirepoix** softens slightly, 3-4 min.
- Add **beef** and **any juices** from the bowl.
- Sprinkle **Gravy Spice Blend** over top.
- Cook, stirring often, until **veggies** and **beef** are coated, 1-2 min.

5



Cook stew

- Add **broth concentrate, soy sauce** and **3 cups** (6 cups) **water** to the pot.
- Season with **salt** and **pepper**, then stir to combine. Bring to a boil over high.
- Once boiling, reduce heat to medium-low.
- Cook, stirring occasionally, until **stew** thickens slightly and **veggies** are tender, 10-12 min. (**TIP:** If you prefer a looser stew, add an additional ¼ cup [½ cup] water.)

6



Bake biscuits and serve stew

- Cut **biscuit disc(s)** into 8 (16) equal-sized wedges.
- Transfer **biscuits** to another parchment-lined baking sheet.
- Brush **tops of biscuits** with **2 tbsp** (4 tbsp) **milk**.
- Bake in the **middle** of the oven until puffed up and golden, 10-12 min.
- Add **roasted potatoes** to the **stew**. Stir to combine.
- Divide **stew** between bowls. Sprinkle **parsley** over top.
- Serve **cheesy biscuits** on the side.

** Cook to a minimum internal temperature of 74°C/165°F.