# Beef Stew with Cheddar Biscuits

## Cooking Instructions

**This dish has 3 parts:** Beef/Veggies, Gravy, and Biscuit Dough.

**QuickThaw:** QuickThaw beef/veggies and gravy by submerging well-sealed packages in warm water for 15–20 minutes.

**Biscuits:**

1. Allow dough to thaw or partially thaw enough so it can be safely cut into biscuit-sized pieces.
2. Preheat oven to 375°F.
3. Cut log into 6 equal pieces and place on a greased cookie sheet.
4. Bake at 375°F for 20–22 minutes.
5. Optional: Brush top of biscuits with egg wash before baking for a more golden color.

**Stew:** In a medium-large pot over medium-high heat, sauté beef and vegetables until some browning is visible, about 5–7 minutes. Add 3/4 cup water, reduce heat to low, and add gravy. Cover and simmer gently for 30–60 minutes, stirring occasionally while scraping the bottom of the pot for any stuck gravy. Beef and vegetables will get more tender as they cook, so cook to your desired tenderness. The stew may thicken as it cooks; add a little water and adjust salt/seasoning as needed.

**Internal temp:** 165°F.

**Serving Suggestions:** Serve with a fresh green salad. Or spoon stew over mashed potatoes or rice. Cabernet Sauvignon.

**Please Note:** Cooking times are estimates and vary based on your actual stovetop, oven, pan, equipment, item thickness, and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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