



# READ<sup>®</sup>

## 3-BEAN MUSHROOM POT PIE

**SERVES:** 8 SERVING | **PREP & COOK TIME:** 110 MINUTES

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### INGREDIENTS

- 1 stick (1/2 cup) butter
  - 16 ounces whole mushrooms, quartered
  - 3 cloves garlic, minced
  - 1/2 cup all-purpose flour
  - 3 cups reduced-sodium vegetable broth
  - 2 cans (15 ounces each) READ 3 Bean Salad, rinsed and drained
  - 1 cup frozen peas
  - 1 cup frozen corn kernels
  - 1/2 cup whole or 2% milk
  - 1/2 cup Parmesan cheese
  - 1/2 cup sour cream
  - 1 teaspoon coarse ground pepper
  - 1/2 teaspoon seasoned salt
  - 6 large refrigerated biscuits (unbaked)
  - Fresh or dried parsley for garnish (optional)
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## INSTRUCTIONS

1. Preheat oven to 350°F.
2. In Dutch oven or large saucepan, melt butter over medium-low heat. Add mushrooms; cook 8 to 10 minutes or until tender, stirring occasionally. Slowly add flour; cook and stir 2 to 3 minutes until flour mixture is combined with mushrooms. Whisk in vegetable broth until flour is mixed in and no lumps remain.
3. Increase heat; bring to boil. Reduce heat; simmer, 5 minutes, stirring occasionally. Stir in bean salad, peas and corn. Cook 2 to 3 minutes or until heated through.
4. Remove from heat; stir in milk, Parmesan cheese, sour cream, pepper and seasoned salt until cheese melts.
5. Pour mixture into 2-quart casserole dish or 9 x 13-inch casserole dish sprayed with nonstick spray or lightly greased. Cut each biscuit dough round into 4 triangles. Top casserole with biscuit triangles.
6. Bake 25 to 30 minutes, or until tops of biscuits are golden brown and vegetable mixture is bubbling. Allow to cool 15 minutes before serving. The filling will thicken as it cools. Sprinkle with parsley, if desired.

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### FIND IT ONLINE:

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