

Featuring Tennessee Gourmet® Products

© 2007

Beef Stew in Biscuit Cups

2 (15.4 ounce package) Pillsbury Perfect Portions refrigerated buttermilk biscuits	1 can (18.8 ounce) Progresso Rich & Hearty Sirloin Steak & Vegetable soup
2 Tbsp. unsalted butter	2 Tbsp. cold water
¼ cup chopped onion	4 tsp. cornstarch
1 cup quartered small fresh mushrooms	½ tsp. Tennessee Gourmet® Savory Beef Rub

Pre-heat oven 350°.

Cut 2 (25x12-inch) pieces of foil. Slightly crush each sheet to make a 3 1/2-inch ball; flatten balls slightly. Place on ungreased cookie sheet. Press or roll each biscuit package to a 6-inch round. Place 1 biscuit round over each foil ball, shaping biscuit gently to fit.

Bake 8 to 12 minutes or until golden brown. Cool 5 minutes. Remove biscuit cups from foil balls.

Meanwhile, in 2-quart saucepan, melt butter over medium-high heat. Add onion, mushrooms and Savory. Cook and stir 5 to 7 minutes or until vegetables are tender. Stir in soup. Reduce heat to medium; cook about 4 minutes, stirring occasionally, until hot.

In small bowl, stir water and cornstarch until smooth. Increase heat to medium-high; stir cornstarch mixture into soup mixture in pan, cooking and stirring until mixture boils. Cook, stirring constantly, about 1 minute or until mixture is slightly thickened.

Place biscuit bowls in individual shallow soup bowls; spoon half of the beef stew into each. (Some soup may flow over side of biscuit bowl.)