Summer Chili & Biscuits

Prep: 30 minutes  Cook: 45 minutes  Yields: 4 servings

1/2 onion
2 stalks kale
1/2 medium sized summer squash
1 large pepper
1 can chili
1 can corn
1 can beans
1 can tomatoes
1 cup pancake mix
1/2 stick butter
1/2 cup water

Optional
other vegetables as you’d like

Chef’s Notes: This chili can be enjoyed with rice as well!

1. Preheat your oven 425° F degrees.
2. Put 1 cup of pancake mix into a bowl. Cut 1/2 stick of butter into pieces.
3. Using a fork or a knife, “cut” butter into the 1 cup of pancake mix until there are “pea-sized” pieces of butter mixed in with the pancake mix.
4. Add 1/2 cup of water and mix until the dough comes together.
5. Turn the dough out onto a floured surface and pat to about 1/2 inch thickness.
6. Using a cup or mason jar lid, cut “circles” out of the dough, place on a greased baking sheet and bake for 15 minutes or until golden brown.
7. While the biscuits are baking, cut squash, onion, kale, peppers & other vegetables.
8. Saute vegetables in a medium sized pot, add the can of corn, beans, chili & crushed tomatoes.
9. Stir all together & simmer until hot.
10. Add more water if needed, you can also add 1 teaspoon of taco mix for extra flavor.

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