

# SUMMER CHILI & BISCUITS



**Prep:** 30 minutes

**Cook:** 45 minutes

**Yield:** 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

1. Preheat your oven 425 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 flavoring.

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

Fresh Harvest Kits are a collaboration between HDFFA and hunger relief agencies. Each kit contains fresh vegetables & staple ingredients from this agency. When using this kit you'll get fresh ideas for creating healthy meals! Visit our website to learn more & to see the full list of partners.