

Country Beef and Butter Bean Biscuit Cobbler

A savory biscuit cobbler with ground beef, creamy butter beans, mixed vegetables, and a thick beef gravy under golden refrigerated biscuit pieces.



PREP

10 minutes

COOK

50 minutes

TOTAL

1 hour 5 minutes

SERVES

6 servings

INGREDIENTS

- 1 pound ground beef
- 1 can (15 ounces) cooked butter beans, drained and rinsed
- 1 cup frozen mixed vegetables, such as peas and carrots
- 1 medium onion, chopped
- 2 cups low-sodium beef broth
- 2 tablespoons all-purpose flour, for thickening the filling
- 1 teaspoon Worcestershire sauce
- 1 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 10 ounces refrigerated biscuit dough
- 1 tablespoon olive oil, plus a little for greasing the dish
- Salt, only if needed after tasting the cooked filling

DIRECTIONS

1. Prepare the oven and onion: Preheat the oven to 375 degrees F. Lightly grease a 9-by-13-inch baking dish. Heat the olive oil in a large skillet over medium heat. Add the chopped onion and cook for 3 to 4 minutes, until softened.
2. Brown the beef and add flour: Add the ground beef and break it into small crumbles. Cook for about 6 to 8 minutes, until it reaches 160 degrees F on a food thermometer. Drain excess fat, leaving a thin coating in the skillet. Sprinkle over the flour and stir for about 1 minute.
3. Make a thick, hot filling: Gradually stir in the broth, scraping up the browned bits. Add the drained butter beans, frozen vegetables, Worcestershire sauce, garlic powder, and pepper. Bring to a simmer and cook for 5 to 7 minutes, stirring gently, until the vegetables are hot and the liquid becomes a spoonable gravy. Taste and add salt only if needed. Avoid crushing the beans.
4. Top with biscuit pieces: Transfer the hot filling to the prepared baking dish and spread evenly. Cut the biscuit dough into roughly 1- to 1 1/2-inch pieces, adjusting for biscuit size. Arrange on top in a single layer with small gaps between pieces. Keep them on the surface rather than stirring or pushing them down into the gravy.
5. Bake until the biscuits are fully cooked: Bake uncovered for about 25 to 30 minutes, or longer as needed for your biscuit dough, until the topping is risen and golden and the filling is bubbling. Follow any additional handling and baking requirements on the dough package. Check the middle of one of the largest central biscuit pieces: it should be set and

bread-like, with no sticky raw dough. Check that the filling reaches 165 degrees F. If the tops brown before the centers are done, loosely tent with foil and continue baking.

6. Rest and serve: Let stand for about 5 minutes before serving. Spoon into bowls with a portion of biscuit topping and plenty of beef and butter bean gravy in each serving.

SWAPS & NOTES

Timing is approximate and includes stovetop cooking, baking, and a 5-minute rest. Biscuit brand, piece size, and bakeware affect the bake time.

The flour is an addition to the original broth-only filling. It thickens the 2 cups broth into gravy so the cobbler is less soupy.

Use canned cooked butter beans, not dry beans. If substituting home-cooked beans, use about 1 1/2 cups drained, fully cooked beans.

Use about 10 ounces biscuit dough. Packages vary; weigh out the amount if necessary. Larger biscuits need to be cut into smaller pieces and may take longer to cook.

TIPS FOR SUCCESS

Simmer the filling until the broth lightly coats a spoon before adding biscuits.

Keep small gaps between dough pieces so heat can circulate.

Taste before salting because broth, Worcestershire sauce, and biscuit dough all bring seasoning.

If using leftover vegetables, stir them into the simmering filling and heat thoroughly before topping.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/country-beef-and-butter-bean-biscuit-cobbler/>