

VEGETARIAN

Herb Biscuits

4 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	8	\$0.32	210 kcal

Herb Biscuits requires about 45 minutes from start to finish. One portion of this dish contains around 4g of protein, 10g of fat, and a total of 210 calories. This lacto ovo vegetarian recipe serves 8 and costs 32 cents per serving.

Ingredients

- ☐ 2 teaspoons baking powder
- ☐ 6 tablespoons cold butter, cut into pieces
- ☐ 2 cups all-purpose flour
- ☐ 1 tablespoon chopped fresh tarragon
- ☐ 8 servings Try Build-A-Meal
- ☐ 1 teaspoon baking soda
- ☐ ¾ cup buttermilk
- ☐ 2 tablespoons thinly sliced fresh chives
- ☐ 2 tablespoons chopped Italian parsley
- ☐ ½ teaspoon salt

EQUIPMENT Bowl, Baking sheet, Oven, Blender

Method

- 1

In a bowl, mix flour, baking powder, baking soda, and salt. With two knives, a pastry blender, or your fingers, cut or rub in butter until mixture resembles coarse meal.
- 2

With a fork, mix in parsley, chives, and tarragon.
- 3

Pour in buttermilk and stir gently until mixture comes together. Scrape onto a lightly floured surface and, with lightly floured hands, knead gently just until dough forms a ball.

- 4 Pat dough into a 1/2-inch-thick round. Using a 3-inch round cutter or wineglass, cut out biscuits. Gather scraps, pat out again, and cut out remaining biscuits; you should have 8 total. Space evenly on a buttered 10- by 15-inch baking sheet and sprinkle evenly with remaining shredded cheese.
- 5 Bake in a 425 oven until biscuits are puffy and golden brown, about 15 minutes.
- 6 Transfer to wire racks to cool completely.

Nutrition per serving			
	210	4 g	10 g
	KCAL	PROTEIN	FAT
			26 g
			CARBS
Saturated Fat			5.9 g · 37% of daily needs
Fibre			1.2 g · 5% of daily needs
Sugar			1.2 g · 1% of daily needs
Sodium			481 mg · 21% of daily needs
Cholesterol			25.1 mg · 8% of daily needs
Vitamin C			2.2 mg · 3% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/herb-biscuits-147843