

Beef Pot Pie

- **PREP TIME:** 45 minutes
COOK TIME: 35 minutes
TOTAL TIME: 1 hour 20 minutes

Ingredients

- 2 sheet frozen puff pastry or homemade puff pastry
 - 8 tablespoons butter
 - 1/2 cup chopped onion
 - 1/2 cup chopped celery
 - 1/2 cup chopped carrot
 - 1/2 teaspoon salt
 - 4 tablespoons flour
 - 4 cups milk
 - 1 cup heavy cream
 - 2 teaspoon ["Better Than Bullion" beef base](#)
 - 4 cups Beef * stew meat 2 packs (Arellano Cattle co beef stew meat) about 2 pounds) the stew meat I cut each piece into 1 inch squares put into a zip lock bag with a ¼ cup flour and shake so all the beef is covered add 2 TBSP oil in pan cook for 10 to 15 min till all browned on medium heat set aside
 - 1 cup frozen peas
 - 1 teaspoon chopped fresh thyme, plus more for garnish if desired
 - 2 egg, beaten slightly with a fork
1. Allow puff pastry to thaw at room temperature and then gently unfold.
 2. In a large pot, melt butter over medium high heat.
 3. Add onion, celery, carrot, and salt and sauté until onions are translucent and vegetables start to get tender.
 4. Sprinkle flour over vegetables and cook for 1-2 minutes.
 5. Gradually whisk in milk, heavy cream and and Better Than Bullion, and bring to a slow boil.
 6. Simmer gently over medium heat until sauce begins to thicken (5 minutes).
 7. Turn heat to low, and add beef, peas and thyme.
 8. Preheat oven to 400 degrees.
 9. Pour beef mixture into empty a 9 x 9 baking dish.
 10. Cut puff pastry into 12 equal strips, using fold lines as a guide.
 11. Lay puff pastry strips over beef mixture, weaving it together to form a lattice pattern.
 12. Using a pastry brush, brush egg onto the top of the puff pastry.
 13. Bake at 400 degrees for 30-35 minutes. The top of the puff pastry will be a deep golden brown color.
 14. Cool for 5 minutes before serving.