

Beef Stroganoff Pot Pie

PREP: 40 MINS YIELD: Serves 6-8

Steak Filling Ingredients:

2 Tablespoons Neutral oil (Canola, avocado, grapeseed)
1-pound Boneless rib eye or beef chuck, cut into ½-inch cubes*
2-3 teaspoons Worcestershire sauce, to taste
Salt and pepper, to taste
1 10-ounce bag of Baby spinach

**Ground beef may be used in this recipe if that's what you already have in your fridge, although the results will be somewhat different.*

Sauce Ingredients:

3 Tablespoons Butter
1 Onion, medium (sliced)
10 ounces Mushrooms, sliced
Pinch of ground Nutmeg
2 Tablespoons All-purpose flour
2 cups Beef broth
¾ cups Sour cream
1 Tablespoons Dijon mustard
Chopped chives (optional)

*1 store-bought or homemade pie crust***

***Pie crust can also be swapped out for a puff pastry crust.*

Preliminary Instructions:

1. Wash your hands and put on an apron.
2. Preheat the oven to 350 degrees Fahrenheit.
3. Lightly butter a 9-inch pie pan.
4. Pre-measure the ingredients.

Steak Instructions:

1. Heat the oil in a large skillet over medium-high heat.
2. Add the beef to the hot skillet (in batches if the pan is too crowded) and cook on all sides until browned and barely pink on the inside.
3. Stir in the Worcestershire and the salt, to taste.
4. Lower the heat to medium-low and add the spinach, in batches if necessary.
5. Cover and cook until wilted.
6. Raise the heat to medium-high and stir the spinach-beef mixture until well incorporated and any liquids have evaporated.
7. Use a tong and a slotted spoon to add to the beef and spinach to the pie pan (leave the beef juices behind in the skillet).

Sauce Instructions:

1. Add the butter and sliced onions to the same skillet on medium-high heat, and cook until translucent.
2. Add the mushrooms and cook until golden.
3. Sprinkle in the nutmeg and cook another minute.
4. Stir in the flour and cook, stirring, for another minute.
5. Slowly add the broth, stirring constantly, until the sauce begins to thicken.
6. Stir in the sour cream and mustard.
7. Bring the mixture to a simmer and then reduce the heat to medium-low, stirring periodically.
8. Allow to simmer until the sauce is relatively thick, like a thin mayonnaise.
9. Pour the sauce over the spinach-beef mixture in the pie pan.
10. Sprinkle with the chives.

Pie Instructions:

1. Unfold the pie crust and roll out on a cutting board, lightly dusted with flour, until the pastry sphere is at least 10 inches in diameter.
2. Arrange the crust directly over the pie until completely covered.
3. Use the tines of a fork to press the crust along the entire rim of the pie pan.
4. With a sharp paring knife, cut about 4-5 one-inch slits in the crust so the steam can escape when the pie bakes.
5. Bake until the crust is a golden brown and the filling is bubbling, around 30 minutes.
6. Remove from the oven and allow to rest for 10 minutes before slicing and serving.

Notes:

Mushrooms are a key ingredient in this recipe but swapping out the other vegetables works well if you want to experiment. Diced carrots, and turnips or slices of fennel and red bell peppers would be a great addition.