



# Deep Dish Meat and Veggie Pot Pie

Servings: **4 Servings**

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## Ingredients

1 lb bottom round or shoulder beef cut into small chunks  
1 cup sliced carrots  
1 cup diced potatoes  
1 cup baby button mushrooms -OR-equivalent of thickly sliced regular mushrooms  
1/2 cup sliced celery  
1/4 cup diced onion  
2 cups beef stock  
2 tbs oil for browning  
1-2 sheets defrosted puff pastry sheets (see NOTES)  
1 tbs milk (for brushing pastry top)  
salt (see NOTES)  
pepper (see NOTES)  
Seasoned Flour:  
1 cup flour  
1 tsp salt  
1/4 tsp pepper  
Thickening (if desired):  
3 tbs flour  
1/2 cup water

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## Directions

IF USING COOKED MEAT SEE NOTES

Mix the seasoned flour ingredients in a plastic storage bag.

Heat oil in a small (4qt) Dutch oven or very deep skillet over medium heat.

Dredge meat in seasoned flour and place in the heated pan (don't crowd the pan).

Brown meat well on all sides; remove from the pan and set aside.

Add the onion and the veggies you are using. Sauté about 3 minutes.

Add the stock to the pan and add the reserved meat. Bring to boil, cover and reduce heat to low and cook for 30 minutes.

Whisk in the thickening mixture and whisk until it's well incorporated and juice begins to thicken.

Preheat oven to 400 degrees F.

Place the meat mixture in a 2-quart casserole or a deep-dish pie pan.

Cut a slit in the pastry to allow steam to escape and lay the sheet of pastry on top of the meat mixture (you don't have to crimp or seal—laying on top is sufficient). Brush pastry top with milk.

Bake for 30-35 minutes or until crust top is puffy and deep golden brown.

### Notes

The amount of puff pastry sheets you will need will depend on the shape of your baking dish. You should be able to get by with just one.

Salt and pepper is best added at the end of the cook time for the meat. Add to taste.

If using cooked meat, omit the seasoned flour and the oil and the browning of the meat. Add meat, veggies and stock to the pan and cook covered until veggies are done. If you are using canned veggies and cooked meat, the cooking can be eliminated entirely. Mix the meat, veggies and 2 jars of ready-made beef gravy and place in baking dish. Proceed with crust and baking as in the regular recipe.

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