

DINNERLY



Family Friendly Big Batch: Pub-Style Meat Pie

with Mushrooms & Carrots



2h



2 Servings

Picture this. You're in a dimly lit pub, it's ever-so-gently drizzling outside, there's a menu on the table with the day's special: meat pie. Lucky for you that's exactly what you're craving because it's warm, cozy, and packed with tender beef and hearty veggies. So grab yourself a pint and dig into a slice. We've got you covered! (2p serves 4; 4p serves 8)

WHAT WE SEND

- 2 (8.8 oz) pie dough ¹
- ½ lb mushrooms
- 1 yellow onion
- 2 carrots
- ¼ oz fresh rosemary
- 2 (½ lb) pkgs ready to heat shredded beef ^{1,6}
- 2 pkts beef broth concentrate
- ¼ oz mushroom seasoning

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- unsalted butter ⁷
- ¼ cup all-purpose flour ¹
- large egg ³

TOOLS

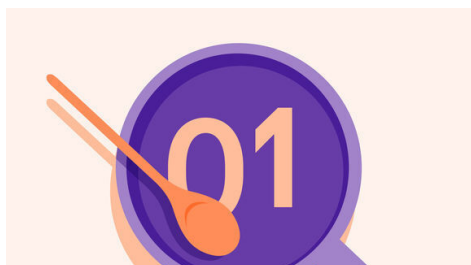
- 9-inch pie dish
- medium pot
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

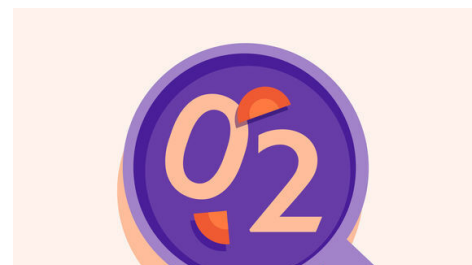
Calories 690kcal, Fat 39g, Carbs 62g, Protein 26g



1. Prep ingredients

Preheat oven to 400°F with a rack in the lowest position. Set **pie doughs** out at room temperature to soften slightly.

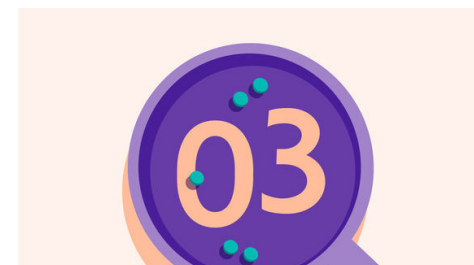
Quarter **mushrooms**. Finely chop **onion**. Scrub **carrots**; cut into ½-inch pieces. Pick and finely chop **1 teaspoon rosemary leaves**; discard stems. Cut or shred **beef** into ¾-inch pieces.



2. Roll dough, cook filling

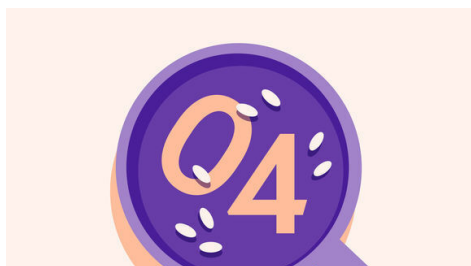
On a **floured** work surface, roll **1 pie dough** into a 12-inch circle, smoothing out any cracks. Carefully transfer rolled pie dough to a 9-inch pie dish. Refrigerate while preparing filling.

In a medium pot, heat **2 tablespoons oil** over medium-high. Add **mushrooms** and season with **salt** and **pepper**; cook, stirring occasionally, until browned, 4–5 minutes.



3. Simmer filling

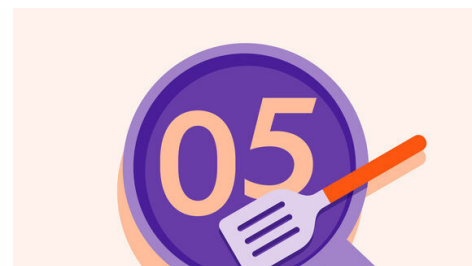
Add **onions, carrots, 2 tablespoons butter**, and a **pinch of salt** to pot with **mushrooms**. Cook, stirring occasionally, until vegetables are softened, 3–4 minutes. Add **rosemary**; cook until fragrant, about 1 minute. Stir in **¼ cup flour**. Cook, stirring frequently, for 2 minutes. Gradually add in **2 cups water**, stirring frequently to prevent lumps; bring to a simmer over high heat.



4. Assemble pie

Add **beef, broth concentrate**, and **mushroom seasoning** into sauce. Lower heat to medium and simmer, stirring occasionally, until slightly thickened, 5 minutes; season to taste with **salt** and **pepper**. Transfer filling to **prepared pie crust**.

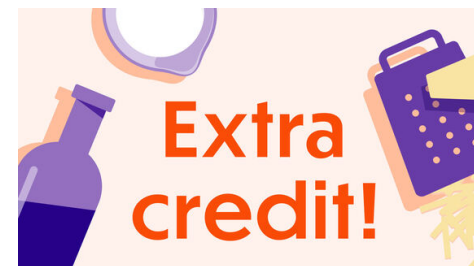
On a **floured** work surface, roll **remaining dough** into a 12-inch circle, smoothing any cracks. Carefully transfer over filling.



5. Bake & serve

Trim excess **dough** around rim of dish; crimp edges with a fork. Cut 4 (2-inch) slits in center of **dough**. Brush surface all over with **1 large beaten egg**. Place on a rimmed baking sheet. Bake on lower oven rack until top crust is deep golden brown, bottom crust is browned, and sauce is bubbling through slits, about 1 hour.

Let **meat pie** cool for 30 minutes before serving. Enjoy!



6. Let it all stout!

Between the beef, mushrooms, rosemary, and mushroom seasoning, this meat pie is brimming with flavor. But if you're really looking to take it over the top, replace half of the water in step 3 with your favorite stout, porter, or red wine.