



Family Friendly! Pub-Style Meat Pie

with Beef, Bacon & Mushrooms

 2h  2 Servings

Hearty doesn't even begin to describe this luscious pub-style meat pie! Onions, carrots, and mushrooms cook in delicious bacon fat alongside aromatic garlic and rosemary. We up the meat ante by adding fan favorite shredded beef to finish this savory filling before baking it all under a buttery pie crust. The hardest part of this recipe is letting the delectable meat pie cool before eating. **34**
(2p serves 4; 4p serves 8)

What we send

- 2 (8.8 oz) pie dough ²
- 4 oz pkg thick-cut bacon
- ½ lb mushrooms
- 1 yellow onion
- 1 medium bag carrots
- garlic
- ¼ oz fresh rosemary
- 2 (½ lb) pkgs ready to heat shredded beef ^{4,2}
- 2 pkts beef broth concentrate
- 1½ oz pkt Worcestershire sauce ⁵

What you need

- unsalted butter ¹
- kosher salt & ground pepper
- ¼ cup all-purpose flour ²
- red wine vinegar (or white wine vinegar)
- large egg ³

Tools

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

Cooking tip

Replace half the water in step 3 with your favorite stout, porter, or red wine.

Allergens

Milk (1), Wheat (2), Egg (3), Soy (4), Fish (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 42g, Carbs 63g, Protein 36g



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.

Meanwhile, cut **bacon** into ½-inch pieces. Quarter **mushrooms**. Finely chop **onion**. Scrub **carrots**; cut into ½-inch pieces. Finely chop **2 large garlic cloves**. Pick and finely chop **1 teaspoon rosemary leaves**; discard stems. Cut **beef** into 1-inch pieces.



4. Simmer filling

Bring mixture to a simmer over medium-high heat. Stir in **beef, broth concentrate, and _ 1 tablespoon Worcestershire**. Lower heat to medium and simmer, stirring occasionally, until slightly thickened, 5 minutes.

Stir in **1 teaspoon vinegar**; season to taste with **salt** and **pepper**. Transfer filling to **prepared pie crust**.



2. Cook bacon & mushrooms

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.

Place **bacon** in a medium pot. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes. Add **mushrooms**; cook until browned, 4-5 minutes.



5. Assemble pie

On a **floured** work surface, roll **remaining pie dough** into a 12-inch circle, smoothing any cracks. Carefully transfer and place pie dough on top of filling. Trim **excess dough** around rim of pie dish; crimp edges with a fork. Cut 4 (2-inch) slits in center of dough. Brush surface all over with **1 large beaten egg**.



3. Add vegetables

Add **onions, carrots, 2 tablespoons butter**, and a **pinch of salt** to pot. Cook, stirring occasionally, until vegetables are softened, 3-4 minutes. Add **garlic** and **rosemary**; cook until fragrant, about 1 minute. Add **¼ cup flour**. Cook, stirring frequently, for 2 minutes. Gradually add in **2 cups water**, stirring frequently at the beginning to prevent lumps.



6. Bake & serve

Place **pie** on a rimmed baking sheet. Bake on lowest rack until top crust is deeply golden brown, bottom crust is browned, and **sauce** is bubbling through slits, about 1 hour. Allow **beef and mushroom pie** to cool for at least 30 minutes before serving. Enjoy!