DINNERLY



Beef Pot Pie:

Double the Servings. Same Price.

💍 1h 🔌 2 Servings

We have a saying in the Dinnerly test kitchen–you're only as good as your last kitchen hack. Here we use pre-made pizza dough as a fluffy-on-theinside but crisp-on-the-outside crust for savory grass-fed ground beef pot pie. Bonus: You'll get enough food to serve TWICE the amount of people! But pay the SAME low Dinnerly price! Super saver, indeed. (2p plan makes 4 servings; 4p plan makes 8 servings.)

WHAT WE SEND

- 1 lb pizza dough 1
- 1 medium yellow onion
- 8 oz carrots
- 1 russet potato
- garlic
- 10 oz grass-fed ground beef
- 1 pkt chicken broth concentrate

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- 3 Tbsp all-purpose flour + more for dusting ¹
- \cdot 1 large egg ²

TOOLS

- medium baking dish
- medium pot
- rolling pin
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 670kcal, Fat 23g, Carbs 90g, Protein 18g



1. Prep ingredients

Let **dough** come to room temperature (see our pro tip in step 6).

Preheat oven to 450° F with a rack in the upper third.

Lightly grease a medium baking dish.

Coarsely chop **onion**. Trim ends from **carrots**, then cut into ¼-inch pieces. Scrub **potato**, then cut into ½-inch pieces. Finely chop **2 teaspoons garlic**.



2. Brown beef & veggies

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **beef** and **a pinch of salt**; cook, stirring and breaking up into smaller pieces, until browned, 3–5 minutes. Use a slotted spoon to transfer beef to a bowl.

Add **onions**, **carrots**, **potatoes**, and **a pinch of salt**to same pot. Cook over mediumhigh heat until veggies are slightly tender and golden, 8–10 minutes.



3. Finish pot pie filling

Add **chopped garlic** and **3 tablespoons flour** to pot with **veggies**; cook, stirring frequently, until garlic is fragrant and flour is toasted, about 1 minute.

Stir in **broth concentrate**, **2 cups water**, and **beef**. Bring to a simmer over mediumhigh heat, scraping up any browned bits.

Once simmering, immediately remove from heat and season to taste with **salt** and **pepper**.



4. Roll out dough

Transfer filling to prepared baking dish.

In a small bowl, lightly beat **1 large egg**.

On a **floured** surface, roll **dough** into roughly the size and shape of the baking dish. Using a fork to pierce all over the top of the dough. Place dough over filling in baking dish, tucking sides into dish. Transfer baking dish to a foil-lined baking sheet (to catch any drips!).



5. Finish & serve

Lightly brush the top of the **dough** with **egg wash**. Using scissors or a sharp knife, cut a large "X" in center of dough to allow steam to escape, then season all over with **salt** and **pepper**.

Bake on upper oven rack until filling is bubbling and crust is golden brown, 20–25 minutes. Let stand 5 minutes before serving.



6. Word of the day: Roux

The thickening component of most sauces is roux, a mixture of liquid fat–like melted butter, oil, or milk–and flour. In step 3, add flour to the hot pot, stirring until a golden, sandy paste forms around the veggies. Then, slowly whisk or stir in broth, constantly stirring to avoid lumps (sauce should reach the consistency of heavy cream).

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM) View the recipe online by visiting your account at dinnerly.com