

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-the-inside 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
- 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.

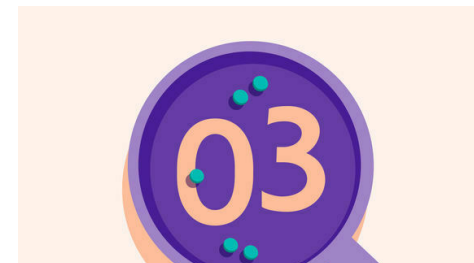
Coarsely chop **onion**. Trim ends from **carrots**, then cut into ¼-inch pieces. Scrub **potato**, then cut into ½-inch pieces. Finely chop **2 teaspoons garlic**.



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 medium-high heat until veggies are slightly tender and golden, 8–10 minutes.

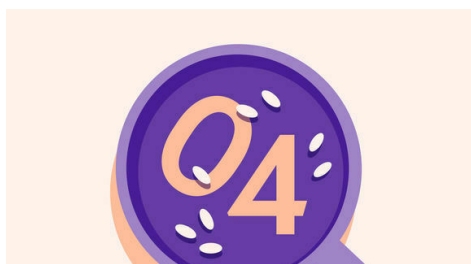


3. Finish pot pie filling

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 medium-high heat, scraping up any browned bits.

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

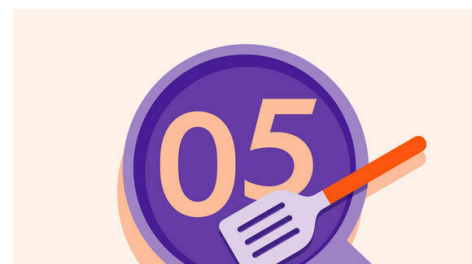


4. Roll out dough

Transfer **filling** to prepared baking dish.

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

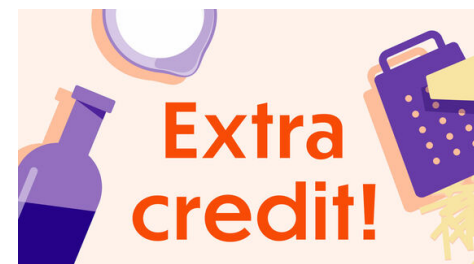
On a **floured** surface, roll **dough** into roughly the size and shape of the baking dish. Using a fork to pierce all over the top of the dough. Place dough over filling in baking dish, tucking sides into dish. Transfer baking dish to a foil-lined baking sheet (to catch any drips!).



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).