RECIPE  
Pot Pie



# ~$1.59 per slice or $12.74 entire pie

# Preparation

1. Peel and cube potatoes and carrots. Place them in a saucepan, and fill it with water until just covered.
2. Bring carrots and potatoes to a boil, and then simmer for 8-10 minutes until tender but not fully cooked
3. Cube raw beef/chicken. Salt and pepper it.
4. Heat up a frying pan greased up with butter and cook the meat
5. Remove from heat and reserve the meat for later.
6. Finely chop up onion and slice mushrooms. Add them into the frying pan

# Ingredients

* 2 pie crust shells
* ⅔ Cup Peas
* 1 lb Chicken/ Beef/ Burger
* Salt + Pepper to taste
* Thyme to taste
* ¼ tsp red chili flakes
* 1 Carrot
* ½ Onion
* 2-3 Potatoes
* 4-6oz Mushrooms
* ⅔ cup? Flour/ cornstarch to thicken
* 1 cup Chicken/ Beef Stock
* Splash of milk
* Butter as needed

1. with more butter and saute them until tender.
2. Add in flour and mix until fully incorporated, then slowly add in broth and milk into the mixture, stirring constantly.
3. Add in the thyme, chilli flakes, salt and pepper. Mix until it thickens.
4. Add in chicken and peas and let the mixture cool.
5. Place into a pie crust and bake at 425F for ~45 mins. Check the pie after the first 15 mins and cover loosely with aluminum foil if the crust is browning too quickly.
6. Allow to cool before serving.