

## Beef Pot Pie III

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Rated: ★★★★★

Submitted By: Stephanie

Photo By: pelicangal

Prep Time: 3

Hours 20 Minutes

Cook Time: 45  
Minutes

Ready In: 4 Hours

5 Minutes

Servings: 6

"Cubed beef, carrots, potatoes, and peas are combined with a homemade gravy and baked in between pie crusts."

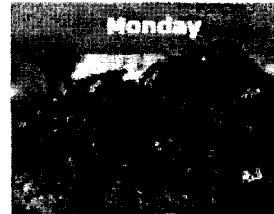
### INGREDIENTS:

- |                              |                                    |
|------------------------------|------------------------------------|
| 1 pound sirloin steak, cubed | 1 cup frozen green peas, thawed    |
| salt to taste                |                                    |
| ground black pepper to taste | 3 tablespoons cornstarch           |
| 1 (14 ounce) can beef broth  | 1/3 cup water                      |
| 3 large carrots, diced       | 2 (9 inch) refrigerator pie crusts |
| 3 potatoes, cubed            |                                    |

### DIRECTIONS:

1. In a saucepan over medium heat, brown the pieces of meat on all sides. Pour in some water to almost cover. Bring to a boil and reduce heat. Simmer until meat is tender and falls apart easily; about 2 to 3 hours. Transfer meat to a large mixing bowl. Shred the meat slightly and add salt and pepper to taste.
2. In another 2 quart saucepan over medium heat, pour in beef broth and add carrots and potatoes. Cook until almost tender; about 15 to 20 minutes. Preheat oven to 350 degrees F (175 degrees C).
3. When the carrots and potatoes are done, transfer to the large mixing bowl with the beef; leaving the liquid in the pan. Combine the peas with the carrots, potatoes and beef.
4. Dissolve the cornstarch with the 1/3 cup of water. Pour into the saucepan of beef broth, stirring constantly. Bring to a simmer and reduce heat; cook for 5 minutes.
5. Line a 9 inch pie plate with one of the pie crust following the

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**DIRECTIONS:** (continued)

package directions. Place the beef mixture into the pie crust. Pour the gravy over the top of the mixture, then cover with the other pie crust. Bake in a preheated oven until the crust is golden brown; about 25 minutes. Let cool for 5 minutes before serving.

↑  
to 35

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Printed from Allrecipes.com 3/25/2015

Beef Chuck Roast w/ Pressure Cooker:  
12oz. water  
Cut into 1-inch slices  
across grain  
High pressure 30 min.  
Release manually 15 min.  
Quick release remaining  
pressure