



Chesapeake-Style Shrimp Pot Pie

WITH PUFF PASTRY CRUST

Classic



Prep & Cook Time

45-55 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Salt, Cooking Spray
Baking Sheet, Small Oven-Safe Casserole Dish, Large Non-Stick Pan

Ingredients

1 Celery Stalk
2 tsp. Chesapeake Seasoning
2 Puff Pastry Dough Squares
6 oz. Yukon Potatoes
½ oz. Flour
12 Chive Sprigs
2 Garlic Cloves
1 oz. Light Cream Cheese
8 oz. Carrot
Customize It Options
8 oz. Shrimp
12 oz. Boneless Skinless Chicken Breasts
12 oz. Impossible Burger
16 oz. Double Portion Shrimp

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/16797

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Set **cream cheese** on counter to soften
- Prepare a casserole dish with cooking spray. For best results, use a 9" by 6" dish.
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **chives**



1. Prepare the Ingredients

- Line a plate with a paper towel. Remove any pieces of paper from **puff pastry**. Cut each puff pastry square into three evenly-sized strips. Place on towel-lined plate and drape another paper towel over. Set aside.
- Cut **potatoes** into 1/2" dice.
- Trim ends off **celery** and cut into 1/4" dice.
- Peel, trim, and cut **carrot** into 1/4" dice.
- Mince **chives**.
- Mince **garlic**.
- Pat **shrimp** dry.

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches, if necessary.
- If using **whole chicken breasts**, pat dry and, on a clean cutting board, cut into 1" dice. Follow same instructions as shrimp in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, follow same instructions as shrimp in Step 2, breaking up until no pink remains and burger is heated through, 4-6 minutes.



2. Cook the Shrimp

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **shrimp** to hot pan. Cook until pink and shrimp reaches a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Transfer shrimp to a plate. Reserve pan; no need to wipe clean.



3. Start the Filling

- Return pan used to cook shrimp to medium heat and add 2 tsp. **olive oil**.
- Add **carrot, celery, potatoes, and garlic** to hot pan. Stir often until carrot and potato begin to soften, 4-5 minutes.
- Add **flour** and stir until no dry flour remains in pan.



4. Finish the Filling

- Add 1 1/2 cups **water**, softened **cream cheese**, **Chesapeake seasoning**, and a pinch of **salt** to hot pan. Bring to a simmer.
- Once simmering, stir often until creamy and **potatoes** are softened, 4-5 minutes.
- Stir in **shrimp** and half the **chives** (reserve remaining for garnish). Remove from burner.



5. Bake Pie and Finish Dish

- Transfer **filling** to prepared casserole dish. Place casserole dish on prepared baking sheet to catch any drips. Shingle **puff pastry strips** evenly over filling.
- Bake in hot oven until golden brown, 15-20 minutes.
- Carefully remove from oven. Rest baked pie, 5 minutes.
- Serve family-style and garnish with remaining **chives**. Bon appétit!