

Beef Stew Pot Pie
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Southern Living Test Kitchen
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Active Time: 1 hour
Total Time: 1 hour 15 minutes
Servings: 8

Note: this recipe can also be prepared in a skillet and baked on a rimmed baking sheet to prevent any possible overflow onto oven floor

Ingredients

1 (17.3-oz.) pkg. frozen puff pastry sheets, thawed (such as Pepperidge Farm)
2 lb. top sirloin steak (about 1 1/2 inch thick), cut into 1/2-inch pieces
1/2 tsp. black pepper
2 1/2 tsp. kosher salt, divided
5 Tbsp. unsalted butter, divided
1/3 cup all-purpose flour, plus more for work surface
2 Tbsp. tomato paste
6 garlic cloves, finely chopped (2 Tbsp.)
2 1/2 cups beef broth
2 Tbsp. Worcestershire sauce
2 tsp. fresh thyme leaves, plus more for garnish
2 (10-oz.) pkg. frozen mixed vegetables (green beans, peas, corn, and carrots)
2 cups frozen cubed hash brown potatoes (from 1 [32-oz.] pkg., such as Ore-Ida)
1 large egg, beaten

Directions

1. Preheat oven to 425°F with rack in top third position. Working with 1 puff pastry sheet at a time, roll out on a lightly floured work surface into a 12- x 10-inch rectangle. Using a 10-ounce ramekin as a guide, cut 4 rounds from each pastry sheet 1/2 inch wider than ramekin rim. Reserve dough scraps for another use. Place pastry rounds on a parchment paper-lined baking sheet; cover with plastic wrap. Refrigerate until ready to use.
2. Toss sirloin with pepper and 1 teaspoon of the salt. Melt 2 tablespoons of the butter in a 12-inch cast-iron skillet over high. Working in 2 batches, add sirloin in a single layer; cook, undisturbed, until bottom sides are lightly browned, about 4 minutes. Transfer to a plate. Do not wipe skillet clean.
3. Melt remaining 3 tablespoons butter in skillet over medium-high. Add flour, tomato paste, and garlic; cook, stirring constantly, until mixture darkens slightly, about 1 minute. Gradually whisk in broth. Bring to a simmer over medium; cook, stirring often, until thickened, about 2 minutes. Remove from heat, and stir in Worcestershire sauce, thyme, mixed vegetables, potatoes, sirloin, and remaining 1 1/2 teaspoons salt; set aside.

4. Divide sirloin mixture evenly among 8 (10-ounce) ramekins; place on a parchment-lined baking sheet. Brush edges of each dough round with beaten egg, and place, egg side down, on top filled ramekins. Using a knife, cut 4 small slits in top of each dough round; brush with remaining beaten egg. Bake in preheated oven until puffed and browned, 15 to 17 minutes. Garnish with thyme leaves.

Skillet Beef Stew Pot Pie

Omit Step 1. Preheat oven to 375°F with rack in top third position. Prepare Step 2 as directed, using a 12-inch cast-iron skillet. Omit Step 4. Roll 1 puff pastry sheet out on a lightly floured work surface to a 12-inch square. Trim about 1 1/2 inches from each corner to form a rough circle. Roll pastry up onto rolling pin. Working quickly, unroll pastry over filling in skillet. Fold excess pastry edges under, and then gently tuck inside skillet (do not press pastry into filling). Using kitchen shears, cut 4 (1-inch-long) slits into top of pastry. Brush top with beaten egg. Place skillet in oven, and bake at 375°F until edges turn light golden, about 15 minutes. Reduce temperature to 350°F; continue baking until pastry is puffed, golden, and crisp, 30 to 35 minutes. Garnish with thyme leaves.