

BEEF & MUSHROOM PIE



serves 6



prep: 20 min



cook: 1½–2 hours



INGREDIENTS

Filling

- 1½ lbs beef chuck or stew meat, cut into 1-inch cubes
- 2 tbsp olive oil
- 1 small yellow onion, diced
- 3 cloves garlic, minced
- 8 oz mushrooms, sliced
- 2 tbsp flour
- 2 cups beef broth
- 1 tbsp Worcestershire sauce
- 1 tbsp tomato paste
- 1 tsp dried thyme
- ½ tsp dried rosemary
- 1 tsp salt
- ½ tsp black pepper
- 1 tbsp butter

Crust

- 1 sheet puff pastry, thawed
- 1 egg + 1 tbsp water, beaten

*Make It Extra Cozy

Serve it with mashed potatoes, roasted carrots, peas, or a simple green salad. For an extra-rich filling, add ½ cup red wine along with the beef broth.

DIRECTIONS

1. **Brown the beef:** Heat olive oil in a large oven-safe pot over medium-high heat. Season beef with salt and pepper and brown it in batches, about **2–3 minutes per side**. Remove and set aside.
2. **Cook the vegetables:** Add the onion and mushrooms to the same pot. Cook for **5–7 minutes**, until softened. Add garlic and cook for another minute.
3. **Make the gravy:** Stir in tomato paste and flour. Cook for about **1 minute**. Slowly add the beef broth while stirring. Add Worcestershire sauce, thyme, and rosemary.
4. **Simmer the beef:** Return the beef to the pot. Bring to a simmer, cover, and cook on **low for 1–1½ hours**, until the beef is very tender and the gravy has thickened.
5. **Cool slightly:** Remove from heat and let the filling cool for about 10–15 minutes. This helps keep the pastry from getting soggy.
6. **Add the pastry:** Transfer the filling to a 9-inch pie dish if you didn't cook it in an oven-safe dish. Lay the puff pastry over the top and press the edges around the dish. Cut a few small slits in the center.
7. **Egg wash:** Brush the pastry with the beaten egg and water.
8. **Bake:** Bake at **400°F for 20–25 minutes**, until the pastry is puffed and beautifully golden brown.
9. **Rest & serve:** Let the pie rest for 10 minutes before serving.