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Seafood Pot Pie

Ingredients:

Tablespoon of Olive Oil

3/4 cup of flour

3/4 cup butter

1/2 Lb. Cooked and Cut Shrimp

1/2 lb. Cooked and Cut Scallops

1 Cup peeled and cubed potato

1 cup chopped onion

1/2 cup celery

1 cup of peas and carrot mix

1/2 cup chopped Cremini mushrooms

3 cups chicken stock

2 cups shrimp stock

1/2 cup half and half

2 tablespoons of chopped parsley

1 teaspoon fresh chopped thyme

Store Bought Pastry Dough

Melt the butter in a sauté pan and add the shrimp and scallops for 1 minute and then remove the seafood and whisk in the flour till all the flour is cooked through. This is your roux. Hold it for later at room temperature.

Sauté the potatoes for 2 minutes, then add the carrots, celery, and onion and continue to sauté for another 2 minutes. Now add the chicken/clam stock and bring to a boil. After 5 minutes, add the mushrooms. When the potatoes are cooked, remove from heat. Now add the thyme, parsley and the roux to thicken. When the mixture has thickened some, add the half and half and the seafood. Finish seasoning with salt and pepper.

Portion the mixture into oven safe ramekins and top with the store bought puffed pastry. Crimp the pastry onto the dish and bake according to package direction.

You can also go for piecrusts and pour the mixture into a pie and then top it with pastry dough or another soft crust.