



Herby Shrimp Pie

with Sweet Peas

Family Friendly

45 Minutes



Shrimp



Puff Pastry



Garlic, cloves



Green Peas



Onion, chopped



All-Purpose Flour



Sour Cream



Dill



Carrot

HELLO PUFF PASTRY

Layers of flaky pastry and butter create the perfect savoury pie topping!

Start here

- Due to the nature of puff pastry, please follow these guidelines: Store in the freezer. Thaw in the refrigerator for 8-12 hours before use.
- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Vegetable peeler, measuring spoons, silicone brush, strainer, measuring cups, large non-stick pan, 8x8-inch baking dish, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Puff Pastry	340 g	680 g
Garlic, cloves	2	4
Green Peas	56 g	113 g
Onion, chopped	56 g	113 g
All-Purpose Flour	2 tbsp	4 tbsp
Sour Cream	6 tbsp	12 tbsp
Dill	7 g	14 g
Carrot	85 g	170 g
Milk*	½ cup	1 cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep

- Peel, then cut **half the carrot** into ¼-inch pieces (whole carrot for 4 ppl).
- Roughly chop **dill**.
- Peel, then mince or grate **garlic**.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Cut **shrimp** in half.



Assemble pie

- Transfer **shrimp filling** to an 8x8-inch baking dish (9x13-inch baking dish for 4 ppl).
- Unroll **puff pastry** and discard wax paper.
- Lay **puff pastry** over top of **filling**.
- Crimp **edges of puff pastry** to the sides of the baking dish.



Start filling

- Heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then **carrots, onions** and **peas**. Season with **salt** and **pepper**. Cook, stirring often, until **veggies** soften, 3-4 min.



Bake pie

- Brush **top of pastry** with ½ **tbsp** (1 tbsp) **oil** and sprinkle with ¼ **tsp** (½ tsp) **salt**.
- Using a knife, make 3 small slits into **top of pastry** (6 slits for 4 ppl).
- Bake in the **middle** of the oven, rotating the dish halfway through, until **pastry** is golden-brown and flaky, 22-25 min.



Finish filling

- Reduce heat to medium-low, then add **shrimp** to the pan with **veggies**. Cook, stirring often, until **shrimp** just turn pink, 2-3 min.**
- Sprinkle **flour** over top. Stir until **flour** is toasted, 1 min.
- Add **sour cream, garlic, half the dill** and ½ **cup** (1 cup) **milk**. Cook, stirring often, until **sauce** thickens slightly, 1-2 min.
- Season with **salt** and **pepper**, to taste.



Finish and serve

- Allow **pie** to cool slightly before serving, 4-5 min.
- Divide **shrimp pie** between plates.
- Sprinkle **remaining dill** over top.

Dinner Solved!