

Butternut Squash Pot Pie

TOTAL TIME
35 min

SERVINGS
10



This Butternut Squash Pot Pie features a hearty blend of sautéed onions, carrots, celery, potatoes, parsnips, and sweet butternut squash, all enveloped in Signature Harvest Butternut Soup for a rich, savoury flavour. Topped with a golden, flaky puff pastry, it's a comforting and deliciously satisfying dish perfect for any season.

MADE WITH



Signature Harvest Butternut Squash
CASE CODE 20538

Ingredients

45 mL	Olive oil
160 g	Onion, diced
130 g	Carrot, diced
100 g	Celery, diced
475 g	Potato, peeled, diced
265 g	Parsnip peeled, diced
400 g	Butternut squash, peeled, seeded, diced
35 g	Garlic, chopped
2.7 g	Fresh thyme leaves
5 g	Kosher salt
1.15 g	Black pepper, ground
28 g	Unsalted butter
1 pouch (1.81 kg)	Signature Harvest Butternut Squash
2.5 g	Cornstarch
1 each	Pepperidge Farms® Puff pastry, 5x5 square
1 each	Egg, medium, lightly beaten

Directions

- 1 In a large pot, sauté onions, carrots, celery, potatoes, parsnips, butternut squash and garlic for 3-4 minutes.
- 2 Add herbs and butter. Cook for additional 3-4 minutes.
- 3 Season with salt and pepper. Add Signature Harvest Butternut Soup and simmer for 5 minutes on low heat.
- 4 Using cornstarch, make slurry. Add to thicken, set aside.
- 5 Place 7 oz. of filling in large ramekins. Cover each with puff pastry, pinch edges so it seals the ramekin.
- 6 Brush with a lightly beaten egg. Bake in 77°C (350°F) oven for 10 minutes, checking frequently to prevent burning. Serve immediately.

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.
CCP: Hold for hot service at 60°C (140°F) or higher until needed.