



Kitchen Cheat Sheet: Ground Beef Pot Pie

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Tips and Extras

- Homemade beef pot pie is moist and juicy already. Be sure to use lean ground beef (I prefer 90/10) or drain off any excess oil from the ground beef mixture left in your skillet.
- Buy pre-diced onion near the produce section to make prep even faster!
- You don't have to remove the skin from the potatoes as long as you use Yukon gold or red-skinned potatoes.
- However, the skin from brown potatoes, like Russet potatoes, is a little too tough and not enjoyable to eat.
- Don't forget to salt your water when boiling potatoes.
- Use canned potatoes to make this recipe quicker and easier.
- Season your pot pie to taste after adding the soup! Condensed soups add salt, black pepper, and other flavors, so taste test right before adding the dough on top.
- The heavy cream helps the top crust to get nice, shiny, and crisp—it's a simple step that makes a tasty difference.
- Vent the top crust by making a few holes or slits in it with a sharp knife. This allows excess steam to escape and keeps the crust crisp, not soggy.
- Let the dish cool before cutting into it. Just like fruit pies, pot pie recipes are easier to scoop and portion out if the yummy meat and vegetable filling can thicken up a bit—that only happens as it cools.

Variations

- Instead of lean ground beef, try ground turkey, pork, or sausage.
- Make it a chicken pot pie by using leftover shredded chicken.
- Use store-bought pie crust or dough if you prefer it to hamburger pot pie with crescent rolls.
- Stir in some Italian seasoning, garlic powder, or minced clove of garlic if you enjoy those flavor profiles.
- You can use fresh vegetables or canned instead of frozen—whatever is easiest for you! Just make sure they're cut into smaller pieces to cook evenly (I'm looking at you, fresh carrots!)
- Crescent roll dough adds such a delicious sweetness to the savory pie, but your favorite homemade flaky pie crust recipe would be great too. Or, use flattened canned biscuit dough, frozen pie crust, or pastry dough sheets.
- No skillet? No problem. Transfer everything to a baking dish or an (at least) 9-inch glass pie plate.
- Out of heavy cream? That's fine: make an egg wash instead with a tablespoon or two of water and the white of one egg. Use it in place of the heavy cream.
- Some people like to serve hamburger pot pie with some fresh parsley and a dollop of sour cream on top. I say, give me some red wine and my meal is complete!

Storage

Refrigerate

Homemade beef pot pie is best served warm out of the oven, but leftovers are tasty the next day, too. Any extras will last a couple of days if they are refrigerated in an airtight container or covered with plastic wrap.

Freeze

You can also seal leftovers in a zipper freezer bag or freezer container and freeze them for up to three months!

Portion out small pieces of pot pie before freezing for easy lunches.

Reheat

The best way to heat leftover beef pot pie is in the oven (or toaster oven) covered with foil. You can use the microwave, but the buttery pie crust or puff pastry dough may be a tad soggy that way.

FAQs

How much is one cup of onions?

Typically, one cup of diced onions is about one medium white onion or two small onions. Adding a little less or a little more won't hurt a thing.

Can I use a second pie crust on the bottom?

To make this recipe as easy as possible, we don't use a bottom crust. If you have a second crust left over, I'd recommend making two pot pies and freezing one for another time!

However, if you really want to add a bottom crust, I would pre-bake the bottom crust almost completely in a pie dish first. Then, add the pot pie filling and top crust and bake again.

Nice to have...

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