



Herby Shrimp Pie

with Sweet Peas

45 Minutes



Shrimp



Puff Pastry



Garlic



Green Peas



Mirepoix



All-Purpose Flour



Sour Cream



Thyme



Dill

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO PUFF PASTRY

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

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

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	6 g	12 g
Green Peas	56 g	113 g
Mirepoix	113 g	227 g
All-Purpose Flour	2 tbsp	4 tbsp
Sour Cream	6 tbsp	12 tbsp
Thyme	7 g	7 g
Dill	7 g	14 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 our meal kit labels for the most current allergen information.

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

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Prep

Strip **1 tbsp thyme leaves** (dbl for 4ppl) from the stems. Roughly chop the **dill**. Peel, then mince the **garlic**. Rinse, drain, then pat the **shrimp** dry with paper towels. Cut the **shrimp** in half.



Bake pie

Transfer the **shrimp mixture** to an 8x8-inch baking dish (9x13-inch baking dish for 4ppl). Unroll the **puff pastry** and discard the wax paper. Lay the **puff pastry** over top of the **filling**. Crimp the edges of the **puff pastry** to the side of baking dish. Brush the top of the **pastry** with **½ tbsp oil** and sprinkle over **¼ tsp salt** (dbl both for 4ppl). Using a knife, make three small slits into the top of the **pastry** (6 slits for 4 ppl). Bake in the **middle** of the oven, rotating the dish halfway through cooking, until the **pastry** is golden brown and flaky, 22-25 min.



Start filling

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



Finish and serve

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

Dinner Solved!



Finish filling

Reduce the heat to medium-low, then add the **thyme** and **shrimp** to the pan. Cook, stirring often, until **shrimp** turn pink, 2-3 min.** Sprinkle the **flour** over top. Stir, until **flour** is toasted, 1 min. Add the **sour cream**, **garlic**, **half the dill** and **½ cup milk** (dbl for 4ppl). Cook until the **sauce** thickens slightly, 1-2 min. Season with **salt** and **pepper**.