



BEEF STEW POT PIE

INGREDIENTS

- 1 - 24oz can of canned beef stew
- 2 frozen or refrigerated pie crusts (not deep dish)
- 1 C shredded cheese

DIRECTIONS

Line a pie pan with one of the pie crusts and poke holes in the dough with a fork to prevent bubbles.

Pre-bake one pie crust at 350 degrees for 8-10 minutes.

Remove from oven and sprinkle with $\frac{1}{2}$ C shredded cheese in the bottom of the crust. Pour the beef stew

over the cheese and spread evenly.

Sprinkle the rest of the cheese on top of the stew.

Place remaining pie crust over the top of the pie. Press the edges together and fork some more

holes in the top to vent for steam.

Bake another 30 minutes at 375 degrees until the pie is golden brown.



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EXTENSION