

Zesty Brown Gravy Pot Pie

What You'll Need

2 cups diced/sliced golden potatoes, steamed
One 12 oz bag package frozen peas and carrot, thawed
1 lb ground beef, cooked
1 can sliced mushrooms, drained
2 - Readymade pie crusts
Prepared 'Zesty Brown Gravy', recipe below

Instructions 1:

1. Heat the oven to 400°F
2. Spray a two quart casserole dish, line with a single pie crust
3. Steam potatoes for 20 minutes on high, then set aside when done
4. While Potatoes are steaming cook ground beef, drain

While ground beef is still cooking make 'Zesty Brown Gravy'

Ingredients:

3-4 tablespoons cooking oil
3 semi-rounded tablespoons flour
1 ½ teaspoon Salt
¼ teaspoon, plus a pinch or two more if desired of Shichimi Togarashi seasoning
¼ teaspoon Pepper
¼ teaspoon garlic powder
¼ teaspoon sweet paprika
1/8 teaspoon Pork seasoning
1 medium yellow onion, sliced
1 large green pepper, sliced; any color will do well
3 cups warm water

Instructions 2:

Heat cooking oil in skillet over medium low heat
Blend in flour, Shichimi Togarashi, garlic, sweet paprika, salt and pepper; cook until bubbly
Stir in 2/3 of water. Add onions and green pepper. Cook and boil 3 minutes, stirring constantly
Reduce to low heat
Add more water as needed, stir occasionally.
Cover skillet and simmer for 10 minutes or until desire thickness is reached.

Instructions 3:

1. In a large mixing bowl add peas and carrot, mushrooms, ground beef, and Zesty Brown Gravy' and mix well to cover all ingredients. Then add potatoes and mix in gently
2. Add ingredients to the casserole dish, cover with second pie crust, tuck in overlapping crust to seal and perforate the top with a fork to create an "X"
3. Bake for 35 - 40 minutes or until the beef mixture is hot and bubbling and the crust is golden brown.

Serve with toss salad and fruit. Enjoy!!!