

Seafood Pot Pies

Ingredients

4 slices bacon
1 cup chopped yellow onion
1 cup chopped red potato
1/2 cup chopped celery
1/2 cup chopped carrot
2 1/2 cups chicken broth, divided
1 tablespoon chopped fresh thyme
3/4 teaspoon salt
1/4 teaspoon ground black pepper
1/4 cup all-purpose flour
3/4 cup heavy whipping cream
2 tablespoons dry sherry, plus additional to taste
1/2 teaspoon lemon zest
1 pound medium fresh shrimp, peeled, deveined, and halved
1 pound lump crab meat, picked free of shell
1/2 (17.3-ounce) package puff pastry sheets, thawed (1 sheet)*
Garnish: fresh thyme sprigs
*or 6 serving mashed potatoes and 1 cup cheddar cheese

Instructions

Preheat oven to 400°. Place 6 (4-inch-wide, 1 1/2-cup)** ovenproof soup bowls on a large rimmed baking sheet. Set aside.

In a small Dutch oven, cook bacon over medium heat until crisp. Remove bacon from pan; reserve rendered bacon fat in pan. Set bacon aside to cool; crumble.

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Add onion, potato, celery, and carrot to pan. Cook, stirring frequently, until vegetables begin to soften, approximately 5 minutes.

Add 2 cups chicken broth, thyme, salt, and pepper; bring to a boil over medium-high heat. Reduce heat to medium-low; cover and simmer until tender, 15 to 20 minutes.

In a medium bowl, place flour; whisk in remaining 1/2 cup broth. Stir flour mixture into vegetable mixture; bring to a boil over medium-high heat. Reduce heat to medium-low, and cook until thickened, approximately 3 minutes, stirring frequently.

Stir in cream, sherry, lemon zest, and shrimp. Cook until shrimp just begin to turn pink, 6 to 8 minutes; stir in crab. Spoon approximately 1 1/2 cups seafood mixture into each bowl.

If using puff pastry, on a lightly floured surface, unfold pastry sheet; cut into 6 rectangles. Roll each rectangle into a 5 1/2-inch square. Place pastry squares over bowls; cut 2 (1-inch) slits in each square. Bake until pastry is puffed and golden, approximately 15 minutes.

If using mashed potatoes, divide potatoes evenly over each bowl. Sprinkle with cheddar cheese. Bake until cheese is melted.

Remove from oven; let stand 5 to 10 minutes before serving. Top with crumbled bacon. Garnish with thyme, if desired.

**If your soup bowls are a slightly different size, don't worry. Simply cut the puff pastry squares to overlap the edges of your dishes by at least a 1/2 inch on all sides.