

# Baked Lobster Pot Pie

TOTAL TIME  
**40**  
mins

SERVING / SIZE  
**12 oz (1**  
**½ Cups)**

SERVINGS  
**12**



A rich, savoury blend of *Verve*® Lobster Bisque simmered with tender vegetables, sweet peas, fresh chives, and succulent lobster. Topped with golden, flaky puff pastry and baked to perfection, this elegant pot pie delivers comforting warmth with a luxurious seafood twist.

## MADE WITH

 *Verve*® Lobster Bisque  
CASE CODE 23412

 *Pepperidge Farm*® Puff Pastry Sheets  
CASE CODE 18463

## Ingredients

62 mL	Butter, melted
15 mL	Garlic, fine chopped
284 g	Carrots, small dice
225 g	Onions, small dice
300 g	Potatoes, small dice
2 g	Thyme, chopped
3 g	Salt
1.4 g	Black pepper, ground
1 pouch (1.81 kg)	<i>Verve</i> ® Lobster Bisque, thawed
300 g	Peas, frozen
6 g	Chives, diced
907 g	Lobster Meat, cooked & large dice
12 each	<i>Pepperidge Farm</i> ® Puff Pastry Sheets, 4x4 Round

## Directions

- 1 Preheat oven: 180°C (350°F)
- 2 In a large sauce pot, heat butter over medium heat, add garlic and lightly brown.
- 3 Add carrot, onions, potatoes and cook for 3-4 minutes on medium heat.
- 4 Add thyme, salt & pepper. Cook for additional 4-5 minutes.
- 5 Add lobster bisque & simmer for 15 minutes on low heat.
- 6 Reduce slightly, add peas, chives and lobster. Simmer for an additional 3-4 minutes.
- 7 Ladle 355 mL (1 ½ cups) of Lobster Bisque into an oven-proof soup vessel.
- 8 Top with puff pastry and bake in 180°C (350°F) oven until golden brown.

### Pre-baked Puffed Pastry Method (optional)

Bake puff pastry in 180°C (350°F) oven until golden brown & set aside.

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To serve, place 355 mL (1 ½ cups) in a large ramekin & top with pre-baked puff pastry.