

# Lobster & Seafood Pot Pie



FEATURED PRODUCTS:

MENU PARTS: [Entrees](#)

## DIRECTIONS

1. Preheat oven to 425 degrees Fahrenheit. Put prepared pie shell in a pie tin and set aside.
2. Saute the onions and celery in butter till tender, mix in the flour stirring while adding the lobster stock and cream as it thickens and becomes creamy and smooth.
3. Add the seasonings and the veggies and simmer till the potatoes are tender.
4. Remove the bay leaf and put the mixture in the pie shell and add the top pie dough layer. Put a slit in the top of the pie crust to allow steam to escape.
5. Bake until the crust is golden for approximately 40 minutes.
6. Let cool for 15 minutes and serve.

## INGREDIENTS

1	Pound	<a href="#">Lobster Sensations®</a>
1	Each	Double Crust Ready to Pie Crust
5	Tablespoons	Butter
1/2	Cup	Onions, Yellow, Small Dice
1/2	Cup	Celery, Small Diced
1/3	Cup	Flour, All-Purpose
1 1/2	Cup	Lobster, Seafood, Chicken Stock
3/4	Cup	Cream/Milk
1	Teaspoon	Old Bay
1/2	Teaspoon	Garlic Salt
1	Each	Bay Leaf
	To Taste	Salt, Kosher
	To Taste	Black Pepper, Fresh Ground
1 1/2	Cup	Frozen Mixed Veggies
1/2	Cup	Potatoes, Medium Diced