

Indulge in these Savory Hand Pies, a delightful blend of seasoned ground beef and vegetables encased in flaky puff pastry. Perfect for a cozy meal or a handheld treat, these pies are sure to be a hit.

Introduction

Savory Hand Pies are a versatile and delicious option for any meal. Filled with a rich and flavorful beef mixture and wrapped in a buttery puff pastry, they are both satisfying and comforting.

Why You'll Love These Hand Pies

- **Flavorful Filling:** A savory mix of beef, vegetables, and herbs creates a hearty and delicious filling.
- **Perfectly Portable:** These hand pies are great for on-the-go meals or picnics.
- **Customizable:** You can easily swap out ingredients to suit your taste preferences.

Ingredients

Quantity	Ingredient
1 tbsp	Olive Oil
1 tbsp	Butter
1	Onion, finely diced
1	Carrot, peeled and finely diced
1 rib	Celery, finely diced
-	Salt and Black Pepper
4 cloves	Garlic, pressed
1 lb	Ground Beef (85/15 ratio)
1 ½ tsp	Italian Seasoning
½ tsp	White Pepper
1 tbsp	Tomato Paste
2 tbsp	Worcestershire Sauce
3 tbsp	All-Purpose Flour
1 ¼ cups	Beef Stock or Broth
1	Russet Potato, diced

Quantity	Ingredient
2 tsp	Fresh Thyme Leaves
1 tbsp	Parsley, finely chopped
¼ cup	Green Peas
2 (17.3 oz) packages	Puff Pastry Sheets, frozen
1	Egg, whisked for egg wash
-	Flaky Salt, optional garnish

Preparation

Making the Filling

1. **Sauté Vegetables:** In a large skillet, heat butter and olive oil. Add onion, carrot, celery, salt, and pepper, sautéing until softened.
2. **Cook Beef:** Add garlic, then ground beef with seasonings. Cook until beef is no longer pink.
3. **Add Flavorings:** Stir in tomato paste, Worcestershire sauce, and flour. Then add beef stock and diced potato.
4. **Simmer:** Cover and simmer until potatoes are tender and sauce thickens.
5. **Finish with Herbs:** Add thyme, parsley, and peas. Adjust seasoning and let the filling cool.

Assembling the Hand Pies

1. **Prep Puff Pastry:** Thaw puff pastry sheets as per package instructions.
2. **Fill and Shape:** Cut pastry into desired shapes, fill with the beef mixture, and seal edges.
3. **Egg Wash:** Brush with egg wash and sprinkle with flaky salt if desired.

Cooking Instructions

1. **Preheat Oven:** Preheat your oven to the temperature specified on the puff pastry package.
2. **Bake:** Place pies on a baking sheet and bake until golden brown and puffed.

Serving Suggestions

- **Dipping Sauces:** Serve with a side of gravy, ketchup, or your favorite dipping sauce.
- **Side Dishes:** Pair with a light salad or steamed vegetables for a balanced meal.

Tips for Perfect Savory Hand Pies

- **Even Thickness:** Roll out the puff pastry to an even thickness for uniform baking.
- **Seal Edges Well:** Use a fork to crimp the edges of the pies to ensure they are well sealed.
- **Don't Overfill:** Be careful not to overfill the pies to prevent leakage during baking.

Conclusion

These Savory Hand Pies are a delightful way to enjoy a classic, comforting meal in a convenient, portable form. Perfect for a family dinner, a picnic, or a satisfying snack, these hand pies are sure to become a favorite.