



Homemade Ground Beef Pot Pie Recipe

A Good, Honest Meal

There is nothing like a pot pie. It is a warm hug from your oven. On a cool evening, it makes the whole house smell like home. I think everyone needs a good pot pie recipe in their back pocket.

This one is my favorite. It is full of good things from the earth and the farm. The smell of the vegetables cooking is pure happiness. Doesn't that smell amazing? What is a smell that always makes you feel at home?

My Cast Iron Skillet

I always use my old cast-iron skillet. It is heavy and black. My grandmother gave it to me. She said a good pan is a friend for life.

I still laugh at that. But she was right. That skillet cooks everything so evenly. It makes the beef brown just right. This matters because a good sear on the meat gives the whole dish a richer flavor. Do you have a special pan or tool you love to use?

The Heart of the Pie

Let's talk about the filling. You cook the onions, celery, and carrots. They need to get soft and sweet. Then you add the mushrooms. They drink up all the good flavors in the pan.

That is when you add the garlic. It only needs a minute. You must stir it so it doesn't burn. *Fun fact: The smell of garlic cooking is one of the oldest smells in human cooking.* It tells your brain a delicious meal is coming.

A Little Story for You

My grandson once tried to skip the peas. He does not like them. I told him they are the little green gems in the treasure chest. He laughed and ate them all.

Sometimes, food is more than food. It is a small lesson. This matters because cooking for people is a way to show you care. It is a quiet kind of love. What is a food you didn't like as a child but enjoy now?

The Golden Crust

The final step is the crust. Do not skip the egg wash. It is just an egg mixed with water. You brush it on the top crust.

This gives the pie its beautiful golden color. It makes it look as good as it tastes. A pretty pie makes everyone excited to eat. That is a small joy we can all enjoy.



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Ingredients:

Ingredient	Amount	Notes
Lean ground beef	1 pound	
Olive oil	2 tablespoons	
Onion	1/2	finely diced
Celery stalks	2	finely diced
Carrots	2 large	finely diced
Mushrooms	2 cups	sliced
Garlic cloves	3	minced
All-purpose flour	1/3 cup	
Beef broth	3 cups	
Dried basil	1/2 teaspoon	
Dried oregano	1/2 teaspoon	
Worcestershire sauce	2 teaspoons	
Heavy cream	2 tablespoons	
Frozen peas	1 cup	
Salt and pepper	to taste	
Pie crusts	2	store bought or homemade
Egg + water	1 + 1 tablespoon for egg wash	



Homemade Ground Beef Pot Pie Recipe

My Cozy Kitchen Beef Pot Pie

Hello, my dear. Come sit with me for a moment. I want to share my pot pie recipe. It is the definition of a hug in a dish. The smell fills your whole house with warmth. It reminds me of my own grandmother's kitchen. She taught me this recipe on a rainy autumn day. I still think of her every time I make it.

See also [Spaghetti Casserole Recipe](#)

This is a simple, forgiving recipe. Do not worry about being perfect. Cooking should feel like fun, not a test. Let's get our hands busy. Here is how we make our cozy dinner together.

Step 1: First, get your oven nice and hot at 400 degrees. Grab your big skillet. I love my old cast-iron one. It has seen so many good meals. Add your ground beef with a sprinkle of salt and pepper. Cook it until it is just brown, not pink. Then take it out and set it aside.

Step 2: Now, add a little olive oil to that same pan. Toss in your onions, celery, carrots, and mushrooms. Another pinch of salt and pepper, please. Listen to them sizzle! Doesn't that smell amazing? Sauté them until they get soft and friendly. (A hard-learned tip: if the pan looks dry, add a tiny bit more oil. It keeps everything happy.)

Step 3: Stir in the minced garlic. It only needs one minute to wake up. Can you smell that wonderful garlicky scent? Now, sprinkle the flour all over the vegetables. This is our magic thickener. Slowly pour in the beef broth while you stir. Watch it start to look like a proper gravy.

Step 4: Let it bubble for a few minutes until it thickens. Now for the

flavor friends! Add the basil, oregano, Worcestershire, and cream. It makes the sauce so rich. Stir the beef back in, along with the frozen peas. Those little green peas make me smile. Give it a taste. Does it need more salt? You are the boss.

Step 5: Press one pie crust into your baking dish. Pour that beautiful beef filling inside. Place the second crust on top like a warm blanket. Use a knife to poke a few steam holes in the top. This is very important! Why do we let the steam out? Share below!

Step 6: Whisk one egg with a tablespoon of water. Brush this all over the top crust. This gives it that gorgeous golden color. Bake for 30 to 40 minutes. You will know it is done when the crust is golden and you hear bubbles. The hardest part is waiting 20 minutes for it to cool. It makes serving so much easier, I promise.

Cook Time: 40 minutes

Total Time: 1 hour 20 minutes

Yield: 6 servings

Category: Dinner, Comfort Food

Three Fun Twists to Try

This recipe is like a favorite story. You can tell it a little differently each time. Feel free to play with the ingredients. Use what you have in your pantry. Or try one of these fun ideas for a change.

See also [Easy Slow Cooker Beef Stroganoff Comfort Meal](#)

Chicken & Herb Swap: Use ground chicken instead of beef. Add fresh thyme and a squeeze of lemon.

Shepherd's Pie Style: Skip the top crust! Top the filling with fluffy

mashed potatoes instead. Bake until the peaks are golden.

Autumn Harvest Pie: Swap the beef for browned sausage. Use sweet potatoes and apples with the carrots. It tastes like a fall fair.

Which one would you try first? Comment below!

My Favorite Ways to Serve It

A pot pie is a whole meal by itself. But I love adding a little something on the side. It makes dinner feel extra special. A simple green salad with a tangy vinaigrette is perfect. The crisp greens cut through the rich filling. Buttered green beans are another wonderful choice.

For a drink, a cold glass of apple cider is just right. The sweetness dances with the savory pie. For the grown-ups, a dark ale or stout pairs beautifully. It has deep, roasted notes that love the beef. **Which would you choose tonight?**



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Keeping Your Pot Pie Cozy

This pot pie keeps well in the fridge for a few days. Just cover it tightly with foil. The flavors get even better the next day.

You can also freeze it for a busy night. Let the baked pie cool completely first. Then wrap the whole dish in plastic wrap and foil.

I once gave a frozen pie to my neighbor, Sam. He said it tasted just-made on a cold Tuesday. That made my heart smile.

To reheat, thaw it in the fridge overnight. Warm it in a 350-degree oven until bubbly. This keeps the crust from getting soggy.

Batch cooking matters because life gets busy. A ready-made meal is a warm hug for your future self. It saves time and stress.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Pot Pie Problems

Is your filling too runny? Make sure you simmer it long enough. It should coat the back of a spoon nicely.

A runny filling makes a soggy bottom crust. No one wants a soggy bottom! Getting it right builds your cooking confidence.

Is your crust browning too fast? Just tent it with a piece of foil. This will shield it from the top heat.

I remember when I burned my first pie top. I was so sad. Now I always keep foil nearby, just in case.

Are the vegetables still too crunchy? Sauté them until they are truly tender. This brings out their natural sweetness and flavor.

Properly cooked veggies make the whole pie taste better. This matters because each bite should be soft and delicious.

Which of these problems have you run into before?

Your Pot Pie Questions Answered

Q: Can I make this gluten-free? **A:** Yes! Just use a gluten-free flour blend and pie crust.

Q: Can I make it ahead? **A:** Absolutely. Assemble the pie and keep it in the fridge until baking.

Q: What if I don't like mushrooms? **A:** Swap them for more carrots or some chopped potatoes.

See also [Savory Swedish Meatball Delight](#)

Q: Can I make a bigger batch? **A:** You can double the filling. Just use a bigger baking dish.

Q: Any optional tips? **A:** A dash of thyme is lovely. *Fun fact: Thyme was my grandmother's secret ingredient.

Which tip will you try first?

From My Kitchen to Yours

I hope this recipe brings warmth to your table. It is a dish full of love and simple goodness.

I would love to see your creation. Sharing food is one of life's great joys. It connects us all.

Have you tried this recipe? Tag us on Pinterest! Use our handle @ElowensKitchen. I look at every single one.

Happy cooking!

—Elowen Thorn.

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Author: Elowen Thorn



Cooking Method: [Stovetop Baking](#)



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Difficulty: **Beginner**



Prep time: **30 minutes**



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Cook time: **1 hour**



Rest time: **20 minutes**



Total time: **1 hour 50 minutes**



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Servings: **6 servings**



Calories:**520 kcal**

Best Season: **Summer**

Description

A comforting and hearty homemade pot pie filled with savory ground

beef and vegetables, all baked under a golden, flaky crust.

Ingredients

- ☐ 1 pound lean ground beef
- ☐ 2 tablespoons olive oil
- ☐ ½ onion, finely diced
- ☐ 2 celery stalks, finely diced
- ☐ 2 large carrots, finely diced
- ☐ 2 cups sliced mushrooms
- ☐ 3 garlic cloves, minced
- ☐ ⅓ cup all-purpose flour
- ☐ 3 cups beef broth
- ☐ ½ teaspoon dried basil
- ☐ ½ teaspoon dried oregano
- ☐ 2 teaspoons Worcestershire sauce
- ☐ 2 tablespoons heavy cream
- ☐ 1 cup frozen peas
- ☐ Salt and pepper, to taste
- ☐ 2 pie crusts, store bought or homemade
- ☐ 1 egg + 1 tablespoon water

Instructions

1. Preheat oven to 400 degrees F (200 degrees C).
2. Preheat a large skillet over medium heat. Once hot, add the ground beef and season with salt and pepper. Cook beef for approximately 5 minutes, until it is no longer pink, then remove it from the skillet.
3. Add olive oil, diced onions, celery, carrots, and sliced mushrooms to the hot pan—season with more salt and pepper. Sauté for 8-10 minutes, stirring occasionally, until the vegetables are tender. If the

mix is too dry, add a bit more oil.

4. Add the minced garlic and cook another minute, stirring so the bottom doesn't burn.
5. Stir in the flour so that the vegetable mixture is fully coated, then slowly stir in the beef broth. Bring to a simmer and cook for 3-5 minutes until thickened.
6. Add basil, oregano, Worcestershire, and heavy cream. Return the cooked beef to the skillet, then stir in the frozen peas. Adjust salt and pepper to taste.
7. Roll out the pie crusts to fit a 9"x11" baking dish or average pie plate, pressing the bottom crust into place. Pour the beef mixture into the baking dish, then cover the top with the second crust.
8. Score the pie crust with a knife to release steam. Whisk together the egg and water, then brush the top crust evenly.
9. Bake in the preheated oven for 30 to 40 minutes until the crust is golden brown and the filling is bubbly.
10. Let the pot pie cool for 20 minutes. This time will allow the filling to thicken more, making it easier to serve.

Notes

For a richer flavor, you can use a mix of ground beef and pork. Feel free to add other vegetables like corn or green beans.

Keywords: Ground Beef, Pot Pie, Comfort Food, Dinner, Pie Crust