

mini pot pies

Ingredients

2 Tbsp. butter

2 Tbsp. all-purpose flour

$\frac{3}{4}$ cup milk

1 tsp. salt

$\frac{1}{4}$ tsp. pepper

$\frac{1}{4}$ cup parmesan cheese

1 cup broccoli, or other favorite
veggies, cut and steamed

2 10-inch frozen pie crusts

1 egg

Oil for greasing the tins

Instructions

1. Preheat oven to 400°F.
2. In a sauce pan over medium heat, melt butter.
3. Slowly add flour and whisk until smooth.
4. Remove from heat and add milk, salt, pepper, parmesan cheese and broccoli to create filling.
5. On a floured surface, roll out thawed pie dough. Using a cookie cutter, cut out small circles until you're out of dough.
6. Press circles into a greased muffin tin. Spoon pot pie filling into each circle.
7. Crack and beat egg. Brush edges of dough circles with egg and place remaining dough circles on top. Pinch together to seal pot pie crusts.
8. Cut $\frac{1}{2}$ -inch slits into the top of the pies for steam to escape.
9. Brush more egg on top of pies.
10. Bake for 15 - 18 minutes, or until golden brown.
11. Enjoy!



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