RECIPES > SOUPS, STOCKS & BASES

Butternut Squash Pot Pie

Campbell's Foodservice

TOTAL TIME
35 min

SERVINGS
10

This Butternut Squash Pot Pie features a hearty blend of sautéed onions, carrots, celery, potatoes, parsnips, and sweet butternut squash, all enveloped in Signature Harvest Butternut Soup for a rich, savoury flavour. Topped with a golden, flaky puff pastry, it's a comforting and deliciously satisfying dish perfect for any season.

MADE WITH

Campbell's SIGNATURE SOUPS **Signature Harvest Butternut Squash**
CASE CODE 20538

Ingredients

45 mL	Olive oil
160 g	Onion, diced
130 g	Carrot, diced
100 g	Celery, diced
475 g	Potato, peeled, diced
265 g	Parsnip peeled, diced
400 g	Butternut squash , peeled, seeded, diced
35 g	Garlic, chopped
2.7 g	Fresh thyme leaves
5 g	Kosher salt
1.15 g	Black pepper, ground
28 g	Unsalted butter
1 pouch (1.81 kg)	Signature Harvest Butternut Squash
2.5 g	Cornstarch
1 each	Pepperidge Farms® Puff pastry, 5x5 square
1 each	Egg, medium, lightly beaten

Directions

1. In a large pot, sauté onions, carrots, celery, potatoes, parsnips, butternut squash and garlic for 3-4 minutes.
2. Add herbs and butter. Cook for additional 3-4 minutes.
3. Season with salt and pepper. Add Signature Harvest Butternut Soup and simmer for 5 minutes on low heat.
4. Using cornstarch, make slurry. Add to thicken, set aside.
5. Place 7 oz. of filling in large ramekins. Cover each with puff pastry, pinch edges so it seals the ramekin.
6. Brush with a lightly beaten egg. Bake in 77°C (350°F) oven for 10 minutes, checking frequently to prevent burning. Serve immediately.

   CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.
   CCP: Hold for hot service at 60°C (140°F) or higher until needed.

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