



Total Time  
**0 MIN.**

Serving Size  
**12 OZ / 340 G**

Difficulty  
**EASY**

Yields  
**24**

This traditional Scottish pasty is sure to please made with Pepperidge Farm Puff pastry sheets and Campbell's® Beef Pot Pie Filling!

## INSTRUCTIONS

1. In a mixing bowl combine the ground beef and the meatless beef pot pie filling well.
2. Roll puff pastry slightly and cut round for the lid. Use balance of pastry to line meat pie dish.
3. Fill lined dish with meat mixture and top with pastry; ensure you crimp the pastry to get a nice seal (egg wash on the pastry before baking will help with a nice glazed visual, but is optional).
4. Cut small vent holes in the top of the pastry and bake in a 375F/191C oven until an internal temperature of 165F/74C, is reached (about 40 minutes).
5. Allow to cool slightly (3-5 minutes) and remove from baking dish before serving.