

Spicy Shrimp and Leek Pot Pie

Adapted from Culinary Chronicles Shrimp Pot Pie

2 tablespoons unsalted butter
1/4 cup diced celery
1/4 cup diced carrots
1 cup chopped leeks, white and light green parts only, washed thoroughly and drained
2 teaspoons minced garlic
2 sprigs fresh thyme
1 cup diced red potatoes
1/4 dry sherry (good quality, not cooking sherry)
1/2 pound (8 ounces) raw shrimp, peeled, deveined and chopped
1/2 cup frozen peas, thawed
1/2 teaspoon Sriracha sauce, or to taste
1/8 cup flour
1 cup homemade Shrimp Stock or use good quality store-bought seafood stock
1/4 cup Half and Half (or milk)
Sea salt and ground black pepper, to taste
1 egg, beaten with a splash of water
Frozen puff pastry (sheets if you can find them)

Preheat oven to 425 degrees. Chop the veggies and shrimp into even bite-sized pieces. In a large skillet, melt the butter over medium heat then add the celery, carrots, leeks, and potatoes. Sauté until softened, about 20 minutes. Meanwhile, toss the shrimp with the Sriracha sauce until evenly seasoned. Set aside.

Add the garlic and thyme sprigs to the skillet and cook for a few more minutes. Pour in the sherry and let it reduce for a few minutes. Meanwhile whisk the flour and shrimp or seafood stock together in a bowl and set aside. Mix the shrimp and thawed peas to the skillet.

Pour flour slurry into the skillet and cook for several more minutes. Add the Half and Half or milk, whisking constantly until the mixture has thickened.

Remove the skillet from the heat then take out the thyme sprigs. Season the mixture with sea salt and ground black pepper, to taste.

Ladle the filling into individual ramekins or other ovenproof dishes. Cover each dish with a puff pastry and brush with the egg/water wash. As a treat for any pets you might have, microwave the rest of the egg as a treat for them!

Place the pot pies onto a baking sheet lined with foil, then transfer to the preheated oven. Bake the pies for about 20 minutes until the crusts are golden brown. Remove and let cool a few minutes. Serve with a side salad.