

## Cozy Comfort: A Luxurious Seafood Pot Pie That Will Impress Everyone

The Ultimate Seafood Pot Pie: A Luxuriously Creamy, Flaky Comfort Classic



**OVEN**  
**375°F**

**TIME**  
**6-10 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

Component Ingredient Quantity Notes Crust & Assembly Store-bought, refrigerated pie crusts (9 inch) 2 Puff pastry works well too! Egg 1 Beaten Water 2 tablespoons For the egg wash Olive oil 2 teaspoons Divided into

### DIRECTIONS

1. **Homemade Cream of Seafood Soup: Boil the Broth:** Add the chicken broth to a saucepan on medium-high heat. Bring it to a boil.
2. **Combine the : Thickener:** In a separate bowl, combine the flour, milk, Old Bay, onion powder, garlic powder, salt, and pepper. Whisk until the flour is completely combined and there are no clumps.
3. **Thicken the : Sauce:** Slowly add the milk/flour mixture to the pot with the boiling broth, stirring constantly.
4. **Simmer:** Lower the heat to medium-low and cook, stirring occasionally, until the mixture thickens into a creamy sauce, about 6-10 minutes.
5. **Cool:** Set the sauce aside and allow it to cool completely. This is critical for preventing a soggy bottom crust.
6. **Vegetables and Seafood: SautØ Seafood:** Preheat oven to 375°F (190°C). Heat a skillet on medium-high heat with one teaspoon of olive oil. Add the lobster meat and shrimp. Add salt and pepper to taste. Cook for about 3 minutes on both sides, until they just begin to turn opaque. They will finish cooking in the oven.
7. **Add : Veggies and Crab:** Add in the frozen mixed vegetables (no need to thaw) and the crab. Stir and allow to cook for 1-2 minutes until the vegetables are slightly softened.
8. **Combine : Filling:** Pour in the cooled cream of seafood soup and stir to combine. Taste repeatedly. Adjust the spices and salt as needed. This is the flavor of your finished pot pie!
9. **Cool : Again:** Allow the final mixture to cool before

adding it to the pie crust. A warm filling will cook the crust too quickly and make it tough.

10. **Assemble and Bake: Prep the Pan:** Lightly brush the bottom and sides of a cast-iron skillet or glass pie plate (9-inch is ideal) with the remaining teaspoon of olive oil.
11. **Bottom : Crust:** Add one of the pie crusts to the bottom of the pan, gently pressing it against the sides.
12. **Fill:** Pour in the cooled seafood mixture.
13. **Top : Crust:** Top with the second pie crust. Use a fork to crimp, seal, and close the edges of the crust.
14. **Vent:** Cut 3-4 slits in the middle of the top crust to allow steam to vent while baking.
15. **Egg : Wash:** Combine the beaten egg and water in a small bowl to create an egg wash. Brush the top of the crust with the wash; this creates that classic shiny, golden-brown finish.
16. **Bake:** Bake for 35 minutes or until the crust is a deep golden brown.
17. **Rest:** Allow the pot pie to cool for at least 10-12 minutes prior to slicing. The longer it cools, the firmer the filling will set, making it much easier to cut and serve.

## SWAPS & NOTES

**Crust & Assembly** Store-bought, refrigerated pie crusts (9 inch) 2 Puff pastry works well too!

**Egg** 1 Beaten **Water** 2 tablespoons For the egg wash **Olive oil** 2 teaspoons Divided into 1 teaspoon portions.

**Seafood** Jumbo lump crab 8 oz See Swaps & Notes Lobster meat 8 oz See Swaps & Notes Raw shrimp 5 oz Peeled, deveined, and cut into 1-inch chunks.

**Frozen mixed vegetables** 10 oz Peas, carrots, corn, and green beans are perfect.

## TIPS FOR SUCCESS

**Cool the Filling:** I cannot stress this enough.

If your filling is hot when it hits the raw dough, the bottom crust will be gummy and undercooked.

**The Egg Wash is Key:** Don't skip the egg wash.

It makes the crust beautiful and professional-looking.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cozy-comfort-a-luxurious-seafood-pot-pie-that-will-impress-everyone/>