

Creamy Seafood Pot Pie Recipe with Crab, Lobster, and Shrimp

2 teaspoons olive oil, divided



OVEN
375°F

TIME
6 to 10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the pot pie:

- 2 teaspoons olive oil, divided
 - 8 ounces jumbo lump crab
 - 8 ounces lobster meat
 - 5 ounces raw shrimp, peeled, deveined, and cut into 1-inch chunks
 - 10 ounces frozen mixed vegetables
 - 2 refrigerated 9-inch pie crusts
 - 1 egg, beaten
 - 2 tablespoons water
- For the homemade cream filling:
- 1 cup chicken broth
 - $\frac{3}{4}$ cup milk
 - ... cup all-purpose flour
 - 1 teaspoon Old Bay seasoning
 - ... teaspoon onion powder
 - $\frac{1}{8}$ teaspoon garlic powder
 - Salt and pepper, to taste

DIRECTIONS

1. Preheat the oven: Preheat your oven to 375°F.
2. Make the cream filling: Add the chicken broth to a saucepan over medium-high heat and bring it to a boil.
3. In a separate bowl, combine the flour, milk, Old Bay seasoning, onion powder, garlic powder, salt, and pepper. Stir until the flour is fully incorporated and there are no lumps.
4. Slowly pour the milk mixture into the hot broth, stirring as you go. Reduce the heat to medium-low and cook for 6 to 10 minutes, stirring often, until the mixture thickens. Set it aside to cool slightly.
5. Cook the seafood and vegetables: Heat a skillet over medium-high heat with 1 teaspoon of olive oil. Add the lobster meat and shrimp, then season with salt and pepper. Cook for about 3 minutes on both sides.
6. Add the frozen mixed vegetables and crab to the skillet. Stir and cook for another 1 to 2 minutes.
7. Pour the cream filling into the skillet and stir everything together. Taste and adjust the seasoning as needed, since this is the flavor base of the final pie. Let the mixture cool before adding it to the crust.
8. Prepare the pie dish: Brush the bottom and sides of a cast-iron skillet or glass pie plate with the remaining olive oil.
9. Fit one pie crust into the bottom of the dish.
10. Fill and top the pie: Pour the cooled seafood mixture into the crust. Place the second pie crust over the top and seal the edges with a fork or by crimping them with your fingers.

11. Cut a few slits in the top crust to allow steam to escape while baking.
12. Add egg wash and bake: Whisk together the egg and water to make an egg wash. Brush it over the top crust for a shiny, golden finish.
13. Bake for 35 minutes, or until the crust is beautifully browned.
14. Cool before slicing: Let the pot pie cool for at least 10 to 12 minutes before slicing. The longer it rests, the firmer the filling will become, making it easier to serve neat slices.

SWAPS & NOTES

Jumbo lump crab gives the filling a lovely texture, but you can use lump crab meat if that is easier to find.

Just be gentle when stirring so the crab does not break up too much.

Lobster makes this pot pie feel extra special, but if needed, you can use additional shrimp or crab in its place.

The recipe is still delicious with a slightly adjusted seafood blend.

TIPS FOR SUCCESS

Let the filling cool slightly before pouring it into the crust.

If it is too hot, it can soften the pastry too much before baking.

Do not overcook the seafood in the skillet.

Since it will continue cooking in the oven, you want to keep the shrimp and lobster just barely cooked at that stage so they stay tender in the finished pie.

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

Original recipe: <https://chefmaniac.com/creamy-seafood-pot-pie-recipe-with-crab-lobster-and-shrimp/>