



*Tonight's Special is...*

## Lamb, Shiitake & Sweet Potato Pot Pies

### *Menu Applications*

	Item #	Cost
1 pound Lamb Stew meat, 1/2-inch cubed	#1791	- \$7.69/lb
2 1/2 cups chicken stock	#26190	- \$1.06
1 oz dried shiitake mushrooms, cut in slices	#34412	- \$1.38
1 sheet (10x15) frozen puff pastry	#6308	- \$2.45
6 tablespoons butter	#8908	- \$0.34
1 onion, small dice	#2266	- \$0.04
1 sweet potato, small dice	#2338	- \$0.23
2/3 cup frozen peas	#6725	- \$0.35
1/3 cup flour	#10034	- \$0.06
2 tablespoons sour cream	#2763	- \$0.12
1/4 cup plus 2 tablespoons grated parmesan	#28849	- \$0.39
2 teaspoons black pepper	#34278	- \$0.01
2 teaspoons sea salt	#34277	- \$0.01
1 tablespoon minced fresh sage	#2247	- \$0.04
1 teaspoon minced fresh rosemary	#2129	- \$0.02
6 (8-ounce) ramekins		

### *Tonight's Savings*

**Serves 6**

**Batch Cost: \$14.19**

**Portion Cost: \$2.36**

**Suggested Sell: \$9.99**

**Food Cost: 23%**

**Profit Dollars: \$45.96**



### *Preparation:*

1. Bring stock and shiitake mushrooms to a boil in a small saucepan. Turn off heat, cover and set aside to steep.
2. Preheat oven to 375°F. Lay out puff pastry to thaw. Cut 6 circles (5 inch diameter), lay on a sheet tray and refrigerate.
3. Melt 3 tablespoons butter in a large saucepan and simmer onions and potato for 3 to 4 minutes.
4. Stir in lamb and sear for an additional 6-8 minutes then add peas. Remove from heat and transfer mixture to a mixing bowl; set aside.
5. Place saucepan back on stove over medium heat. Melt remaining butter, add flour and whisk for 2 minutes. In half-cup increments, whisk in stock with mushrooms. Simmer two minutes while continually whisking. Stir in sour cream, parmesan, pepper, salt, sage and rosemary.
6. Combine reserved lamb mixture with sauce and divide among ramekins. Top with pastry circles, pressing firmly on sides. Cut 5 vent slits on each, place pot pies on cookie sheet and bake until golden about 20 to 25 minutes.