

## **Puff Pastry Shrimp Pot Pie**

15-20 raw shrimp  
2 cloves garlic  
1 small onion  
1 cup quartered artichoke hearts  
1 cup chopped asparagus  
1 cup sweet peas  
1 cup chicken broth  
corn starch  
salt  
pepper  
2 Tbsp olive oil  
1/2 lemon  
2 sheets of pastry dough

Saute chopped garlic and onion in olive oil until softened. (salt & pepper to taste). Add shrimp and cook until they are slightly pink. Add asparagus, artichoke hearts and peas. Mix together.

Add chicken broth and the juice from 1/2 a lemon. Remove approx 1/4 cup of the broth and add 1 teaspoon of corn starch-mix together until corn starch is dissolved. Add this mixture back into the pan over a medium heat and stir until the broth thickens. Add more starch mixture to achieve desired thickness.

Transfer shrimp/vegetable filling evenly into 5-6 crocks.

Lay pastry dough out flat and cut rounds that will cover the top of the crocks. Place the pastry rounds on the top of the crocks and pinch the edges around the edge to seal.

Bake at 400 degrees until the puff pastry is golden.