

# Mixed Seafood Pot Pie

**Prep Time:** 30 minutes

**Cook Time:** 45 minutes

1/2 C unsalted butter  
1/2 C all-purpose flour  
2 C seafood stock  
1 C heavy cream  
1/2 C dry white wine  
1 C shrimp, peeled and deveined  
1 C scallops  
1 C crab meat

1 C leeks, cleaned and sliced  
1 C peas  
1 † fresh thyme, chopped  
1 T Lemongrass-Ginger-Orange tea leaves,  
finely ground  
Salt and pepper to taste  
1 package puff pastry, thawed  
1 egg, beaten

**Preheat the oven** to 375°F.

**Melt the butter** in a large saucepan over medium heat. Add the flour and cook, stirring constantly, for 2 minutes.

**Gradually whisk in** the seafood stock, heavy cream, and white wine. Cook until the mixture thickens.

**Stir in the shrimp**, scallops, crab meat, leeks, peas, thyme, Lemongrass-Ginger-Orange tea leaves, salt, and pepper. Cook for 5 minutes, then remove from heat.

**Roll out the puff pastry** on a floured surface. Cut to fit the top of your baking dish.

**Pour the seafood mixture** into the baking dish and cover with the puff pastry. Brush with the beaten egg.

**Bake for 30-35 minutes** or until the pastry is golden brown and the filling is bubbly.