



Total Time
55 MIN.

Serving & Size
1 SERVING, 1-1/4 CUP FILLING, 1 BISCUIT)

Difficulty
DIFFICULT

Add Campbell's Cream of Potato soup to add richness to your seafood pot pie.

Yields
16

Nutrition Facts	
Serving Size	1 SERVING, 1-1/4 CUP FILLING, 1 BISCUIT)
Amount Per Serving	
Calories	498
% Daily Value	
Total Fat	14.6g 22%
Saturated Fat	5.7g 29%
Cholesterol	87mg 29%
Sodium	1596mg 67%
Total Carbohydrate	69g 23%
Dietary Fiber	4.4g 18%
Protein	22.9g 46%
Vitamin A	15% Vitamin C 11%
Calcium	21% Iron 21%

INGREDIENTS

WEIGHT MEASURE

unsalted butter		3	tbsp.
Vidalia onion, diced		20	oz.
celery, diced		18	oz.
garlic, peeled, minced		1	tbsp.
dried thyme		2	tsp.
dried tarragon leaves		1	tsp.
bay leaf, individual leaf(ves)		2	ea.
dry sherry		1/2	cups
tomato paste		1/4	cups
	Campbell's® Condensed Cream of Potato Soup, 50 oz ea	50	oz. 1 cans
milk		3 1/2	cups
cod, raw, cut into 1-inch pieces		1	lb.
shrimp, peeled, deveined, tails off		8	oz.
scallop		12	oz.
clams, shelled, with juices		6	oz.
fresh parsley, minced		1/2	cups
chives, sliced		1/2	cups



biscuit baking mix	40 oz.
buttermilk	2 3/4 cups
frozen liquid egg, thawed	1/2 cups
water	2 tbsp.
sea salt, as needed	

INSTRUCTIONS

1. In large pan or stock pot, heat butter over medium-high heat; add onion and sauté 3 minutes. Stir in celery and garlic and continue to cook 3 minutes, stirring often.
2. Add herbs and bay leaves and sauté 1 minute.
3. Pour in sherry and heat to a boil; add tomato paste to the pan and mix until smooth. Bring to a simmer.
4. Stir in Soup and milk and bring to a simmer, stirring often, until smooth.
5. Add fish and shellfish and bring to a simmer. Cook seafood 6-8 minutes. Stir in parsley and chives. Remove bay leaves.
6. Transfer mixture (9 1/2 lb.) to each lightly greased full-size, 2-in. hotel pan. Or portion 1 1/4 cups pot pie mixture into each 16-oz. oven-proof casserole dishes.*

CCP: Hold at 140° F. or higher for service or until ready to top with topping and bake individual servings. Hold until ready to top with topping and baking to serve.

To Make Biscuits:

1. Add buttermilk to mixing bowl equipped with a paddle attachment. Add biscuit mix and mix for 30-60 seconds until combined. Transfer dough to a well greased half sheet pan.
2. With lightly floured hands press dough evenly onto sheetpan. With pastry cutter cut dough into 3 inch round pieces yielding 24 biscuits.
3. Combine eggs and water and mix well. Brush tops of biscuits with egg wash. Sprinkle biscuits lightly with sea salt. Bake in 450°F. conventional or 400° F. convection oven 12-15 minutes or until golden.
4. Cool slightly and serve one biscuit per 1 1/4 cups pot pie mixture.