



Jack-o'-Lantern Beef Pot Pie

Ingredients

- 1 large green pepper
- 1 large sweet red bell pepper
- 1 pound ground beef (90% lean)
- 1 medium onion, chopped
- 1 can (15 ounces) black beans, rinsed and drained
- 1 can (10 ounces) diced tomatoes and green chilies, undrained
- 1 teaspoon garlic powder
- 10 ounces Buholzer Brothers® Havarti cheese, shredded and divided (2 1/2 cups)
- 2 sheets refrigerated pie pastry
- 2 large eggs
- Orange and green food coloring, optional

Instructions

- 01 Heat oven to 425°F. Line a 17 x 12-inch baking pan with parchment paper.
- 02 Finely chop half of each green and red bell pepper; set aside remaining bell peppers. Cook the beef, onion and chopped bell peppers in a large skillet over medium heat until meat is no longer pink; drain.
- 03 Add the black beans, tomatoes and garlic powder; cook and stir for 4-6 minutes or until heated through, stirring occasionally. Remove from the heat. Stir in 2 cups havarti.
- 04 Roll out one pie pastry on a lightly floured surface into a 10-inch circle. Transfer to prepared pan. Spoon beef mixture into the center of pastry to within 1/2 inch of edges. Roll out remaining pastry into a 10-inch circle. Cut pumpkin face; set aside cutouts for the stem and leaf. Place pastry over beef mixture. Pinch pastry edges together and fold under to seal. Shape stem and leaf with reserved pastry; place on pie.
- 05 Whisk one egg and orange food coloring, if desired, in a small bowl. Brush pumpkin with egg wash. Whisk remaining egg and green food coloring, if desired, in another bowl; brush over stem and leaf.
- 06 Bake for 15 minutes. Brush pastry with egg washes. Sprinkle remaining havarti in eyes and mouth. Cut reserved bell peppers for pupils in eyes and teeth; place on pie. Bake for 14-16 minutes longer or until crust is golden brown.

Cheesemonger Tip

Havarti is a semi-soft, Danish-style cheese with a washed curd. It's mild, buttery, and creamy with tiny, irregular eyes or holes. It's a beautiful melting and table cheese that pairs well with Riesling wine or a pilsner.

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