

Cheese and Jalapeño Brisket Pot Pie



This **Cheese and Jalapeño Brisket Pot Pie** takes comfort food to the next level — a rich, smoky brisket filling, creamy cheese sauce, and a touch of heat from jalapeños, all wrapped in a buttery golden crust. It's hearty, flavorful, and perfect for cozy dinners when you want something both rustic and indulgent.

Ingredients:

For the Filling:

- 2 cups cooked brisket, shredded or chopped
- 1 tablespoon olive oil or butter
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1–2 jalapeños, seeded and diced (adjust for spice preference)
- 1 cup frozen corn kernels
- 1 cup shredded cheddar cheese (or Monterey Jack for extra creaminess)
- ½ cup beef broth
- ½ cup heavy cream or whole milk
- 2 tablespoons all-purpose flour
- 1 teaspoon smoked paprika
- Salt and black pepper, to taste

For the Crust:

- 1 sheet puff pastry or pie crust (store-bought or homemade)
- 1 egg, beaten (for egg wash)

Instructions:

1. Prepare the Filling Base

In a large skillet, heat olive oil or butter over medium heat. Add the chopped onion and sauté for 3–4 minutes, until soft and translucent. Add the minced garlic and diced jalapeños, cooking for another 1–2 minutes until fragrant.

2. Build the Sauce

Sprinkle in the flour and stir continuously for about 30 seconds to form a light roux. Gradually pour in the beef broth while stirring to avoid lumps. Add the heavy cream (or milk) and continue to stir until the mixture thickens into a creamy sauce.

3. Add the Brisket and Cheese

Stir in the shredded brisket and corn, then season with smoked paprika, salt, and pepper. Once the filling is hot and bubbling, add the shredded cheese and mix until melted and smooth. Remove from heat and let cool slightly.

4. Assemble the Pot Pie

Preheat your oven to 400°F (200°C).

Spoon the filling into a deep pie dish, ramekins, or small ovenproof bowls. Roll out the puff pastry or pie crust to fit over your dish, leaving about ½ inch overhang. Gently place it over the top, pressing along the edges to seal.

5. Add the Finishing Touches

Brush the top with the beaten egg to achieve a golden, glossy finish. Cut a few small slits in the crust to allow steam to escape while baking.

6. Bake to Perfection

Place the pot pie in the preheated oven and bake for **25–30 minutes**, or until the crust is golden brown and flaky.

7. Serve and Enjoy

Allow the pie to cool for about 10 minutes before serving. The filling will thicken slightly as it rests, making it perfect to scoop and enjoy with every buttery bite.

Pro Tips:

- If you like extra spice, leave some jalapeño seeds in or add a few dashes of hot sauce to the filling.
- For a smoky twist, use **smoked cheddar** or **pepper jack cheese**.
- You can prepare the brisket filling ahead of time and refrigerate it for up to **2 days** before baking — just assemble and bake when ready.