

Mini Pumpkin Pot Pies

Prep time: 10 min | Cook time: 40 min

Total time: 50 min

Ingredients

Food Club Non-Stick Cooking Spray
4 cups Food Club Shredded Hash Browns, thawed
1 cup Food Club Shredded Sharp Cheddar Cheese
1 large egg, lightly beaten
3 tablespoons Food Club Sweet Cream Butter, Unsalted
3 tablespoons Food Club All-Purpose Flour

3 cups Food Club Whole Milk
1 (15-ounce) can Food Club 100% Pumpkin puree
1/4 cup grated Parmesan cheese
1 teaspoon kosher salt
1/2 teaspoon ground black pepper
1 (24-ounce) bag Food Club Frozen Mixed Vegetables
1 (32-ounce) bag Food Club Frozen Tater Tots

Method

1. Preheat oven to 375°F. Coat 8 ramekins with cooking spray. In a large bowl mix together hash browns, cheddar cheese and beaten egg until thoroughly combined. Press 1/2 cup of hash brown mixture into each ramekin to create a crust. Bake in preheated oven for 15 minutes or until light golden brown.
2. While crusts bake melt butter over medium heat in a large skillet. Whisk in flour and cook, stirring frequently, for 2 minutes. Gradually whisk in milk until smooth. Bring to a boil then reduce heat to low. Stir in pumpkin puree, Parmesan cheese, salt and pepper until combined. Add mixed vegetables and simmer for 2 minutes.
3. Divide mixture evenly between ramekins and top with frozen tater tots. 4. Remove bars from pan by lifting up wax paper handles and slice into 8 even servings.
4. Bake for 15-20 minutes, or until bubbling and golden-brown on top.



Serves 8