

# New England Clam Pie



PREPARATION TIME  
15 minutes



COOKING TIME  
30 minutes



PERFECT PARTNER  
oyster crackers



Making good use of leftovers is a great way to save money. This hearty winter meal is the perfect recipe to use leftover baked potatoes. Simply peel, slice and quarter potatoes as recipe directs.

## SHOPPING LIST

- cream of mushroom soup
- clams • peas • corn
- carrots • potatoes
- deep-dish pie shells

## ON HAND

- egg

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## INGREDIENTS

- 2 (7-ounce) cans chopped clams
- 1 (10-ounce) can cream of mushroom soup
- 10 ounces frozen peas
- 1 (7-ounce) can corn, drained
- 1 (8-ounce) can sliced carrots, drained
- 1/2 (15-ounce) can sliced potatoes, drained, quartered
- 2 unbaked (9-inch) deep-dish pie shells
- 1 egg, beaten

SERVES **6**

**COOK'N**  
*Express*

• To ensure each serving receives some of the flaky pastry, cut through the dough first with a spoon, then carefully scoop out each serving.

## Make Ahead

Prepare the filling through step 2 up to 4 hours ahead. Refrigerate until ready to proceed with step 3.

## ♦ VARIATION

*For an even richer seafood flavor and extra creamy filling, substitute clam chowder for the cream of mushroom soup.*

**1** Preheat oven to 425°F. Drain clams, reserving 1/4 cup liquid. Mix reserved liquid, clams and soup in a medium saucepan.



**2** Add peas, corn, carrots and potatoes to saucepan; stir. Line a deep-dish pie plate with 1 pie shell.

**3** Cook clam mixture over medium-low heat, stirring occasionally, for 5 minutes or until heated through. Spoon into prepared pie plate.



**4** Cut remaining pie shell into a starfish shape; place on filling. Cut holes in starfish and brush with egg. Bake pie for 30 minutes or until golden brown.