

## Crawfish Pie

<https://www.louisianacookin.com/crawfish-pie/>



Serves 6

### Ingredients

½ cup salted butter

- 1 large onion, diced (about 1 1/2 cups)
- ½ bell pepper, seeded and diced (about 1/2 cup)
- 4 cloves garlic, minced
- 1 (10.75-ounce) can cream of mushroom soup
- 1 (5-ounce) can evaporated milk
- 1 teaspoon salt
- ¼ teaspoon ground black pepper
- ½ teaspoon crushed red pepper
- 3 tablespoons cornstarch mixed with ¼ cup cold water
- 2 pounds crawfish tail meat
- ½ cup chopped green onion
- 2 tablespoons chopped parsley
- 1 (14.1-ounce) package Pillsbury Ready-Made Pie Crust (2 crusts)

### Instructions

Preheat oven to 400°.

In a large skillet, melt butter over medium heat; add onion, bell pepper, and garlic; cook until softened.

Add soup, evaporated milk, salt, and peppers. Add cornstarch mixture. Reduce heat to low, and cook until thickened, about 5 minutes. Fold in crawfish, green onion, and parsley; cook 5 minutes.

Place bottom crust in a deep-dish pie plate, and bake, using pie weights, until lightly browned, 7 to 10 minutes. Fill with crawfish mixture, and place top crust on pie. Bake until browned, 25 to 30 minutes.

By Nell Aucoin Robarge