



# BEEF CHILI CHEESE POT PIE



Flaky puff pastry shells filled with **Whitey's Beef Chili With Beans**, shredded cheddar cheese and sour cream, garnished with sliced chives. Yield: 2 Servings

## Ingredients:

1 ½ Cups	<b>Whitey's Beef Chili With Beans</b> [#48359], Prepared According to Package Directions
6 Each	Puff Pastry Shells, Frozen
6 Tbsp.	Cheddar Cheese, Shredded
6 Tbsp.	Sour Cream
Garnish	Chives, Sliced

## Directions:

1. Preheat an oven to 400°F.
2. Place the puff pastry shells onto a parchment-lined baking sheet, then bake for about 20 minutes, or until golden and fully cooked.
3. Remove the tops of the puff pastry shells, then fill each of them with ¼ cup of **Whitey's Beef Chili With Beans**, 1 Tbsp. of cheddar cheese and 1 Tbsp. of sour cream.
4. Place the puff pastry shells onto a serving dish and garnish with chives.