



Cheeseburger Hand Pies

Your favourite meal right in the palm of your hand! These Cheeseburger Hand Pies are an easy, make ahead, weeknight supper, the whole family will love.

5 - 6 servings



Easy

up to 30 Min.



Ingredients:

For the crust:

1 package Shirriff Pie Crust
4 tbsp butter
4 - 6 tbsp cold water

For the cheeseburger filling:

300 grams lean ground beef
0.5 onions small
0.5 cup cubed processed cheese
0.25 cup bread crumbs
1 egg whisked with 1 tablespoon water

- 1 Pre-heat oven to 400°F (205°C) and line 2 baking sheets with parchment paper
- 2 In a skillet, cook onion over medium heat, stirring occasionally. Once the onion is softened add beef; cook, breaking up with the back of a spoon. Drain mixture and return to pan. Stir in cheese and cook over medium heat until melted. Transfer to mixing bowl, stir in bread crumbs. Set aside.
- 3 Prepare pie crust according to the package. Roll half the dough into a 12x12' rectangle. Using a pizza cutter, cut the dough into six 4x6' rectangles. Place 1/3 cup beef filling on 3 of the rectangles, brush the edges with egg wash and cover with remaining rectangles, crimp the edges using a fork. Poke the tops of the pastry to create vents. Brush the tops of the pies with the egg wash. Place on one of the prepared baking sheets. Repeat with the remaining dough, beef filling and egg wash.
- 4 Bake for 15-20 minutes until each pie is golden-brown. Cool to room temperature for freezing — or serve immediately with your favourite condiments!

