



PERRON

## Pork, Vegetable and Perron Medium Cheddar Cheese Pie

*Preparation : 25 minutes • Baking : 45 minutes • 6 to 8 servings*

### **Ingredients :**

- 2 commercial pie crusts, shortcrust or flaky
- 1 lb (450 g) ground pork
- 1 onion, sliced and 2 garlic cloves, chopped
- 2 slices bacon, thinly sliced
- 227 g fresh mushrooms, sliced
- 1 potato and 2 carrots, diced
- 1 cup (250 ml) frozen green peas
- 2 eggs, beaten
- 1/2 cup (125 ml) 15% cream
- 150 g **Perron Medium cheddar cheese**, grated
- Salt and ground pepper, 1 tsp (5 ml) thyme
- 1 egg, beaten with a teaspoon (15 ml) of milk

**Preparation :** Spread a pie crust over a hollow 8 x 12 inch dish; Brown garlic, onion, bacon, mushrooms and pork in a little bit of oil, and place in a bowl; Bake potatoes and carrots for 10 minutes and add to the bowl, along with frozen peas; Incorporate remaining ingredients and mix; Pour all onto the pie crust and brush contour of crust with the beaten egg; Cover with the other crust and brush top; Bake in a preheated oven at 350°F (180°C) for 45 minutes.

*Perron Cheddar*