

MUSHROOM POT PIE

INGREDIENTS

3 tbsp butter
1½ tbsp olive oil
1 small onion, finely diced
6 c mixed mushrooms, sliced
2 cloves garlic, minced
1 tbsp fresh thyme
3 tbsp flour
1 c veggie broth
½ c heavy cream
½ c Gruyère cheese, grated
salt and pepper

1 eggs, beaten
1 sheet puff pastry (option 1),
or 2 pie crusts (option 2), thawed

OPTION 1:
5 individual ramekin pot pies top
with puff pastry.

OPTION 2:
One large family style pot pie with
a classic pie crust.

PREHEAT

Preheat oven to 400°.

DIRECTIONS

Thaw dough by setting on counter 30 minutes prior to using.

In pan, melt butter with olive oil. Add onions and cook until soft and translucent.

Add mushrooms, garlic, and thyme. Sauté until mushrooms start to caramelize. Sprinkle flour mixture and stir well.

Slowly add veggie broth and while stirring, pour in heavy cream. Simmer 2-3 minutes or until thickened.

Stir in Gruyère cheese until melted. Season with salt and pepper.

OPTION 1: five individual ramekins

Spoon mushroom filling into buttered ramekins.

Cut puff pastry into circles slightly larger than ramekin.

Cut small slits and brush with egg wash.

Bake 15-20 minutes until pastry is golden and puffed.

OPTION 2: one 10" pot pie

Place crust in butter glass pie dish and blind bake 10-12 minutes until lightly golden.

Fill with mushroom filling.

Cover with second pie crust, flute edged with fingers or fork, cut small slits in crust.

Brush with egg wash.

Bake 20-25 minutes until golden.

Check at 12 minutes, cover edges with foil if needed.

Garnish with thyme and serve warm.