

Veggie Pot Pie

Jacob · 28/09/2024

**Prep Time**

1 hr 30 mins

Difficult

Medium

Servings

6

Description

This mouthwateringly delicious pot pie is vegetarian

Ingredients

- - 2 tablespoons olive oil - 8 ounces mushrooms
- sliced - 1 onion
- chopped - 1 clove garlic
- minced - 2 large carrots
- diced - 2 potatoes
- peeled and diced - 2 stalks celery
- sliced 1/4 inch wide - 2 cups cauliflower florets - 1 cup fresh green beans
- trimmed and snapped into 1/2 inch pieces - 3 cups vegetable broth - 1 teaspoon kosher salt - 1 teaspoon ground black pepper - 1/4 cup water - 2 tablespoons cornstarch - 2 tablespoons soy sauce - 1 (14.1 ounce) package double-crust pie pastry
- thawed

Instructions

1. Gather the ingredients. Preheat the oven to 425 degrees F (220 degrees C). Heat oil in a large skillet or saucepan. Add mushrooms
2. onions
3. and garlic; cook for 3 to 5 minutes
4. stirring frequently. Stir in carrots
5. potatoes
6. and celery. Stir in cauliflower and green beans; add vegetable broth and bring to a boil. Reduce heat and simmer until vegetables are just tender
7. about 5 minutes. Season with salt and pepper. Mix water
8. cornstarch
9. and soy sauce in a small bowl until cornstarch is completely dissolved; stir into vegetables and cook until sauce thickens
10. about 3 minutes. Roll out 1/2 of the dough to line an 11x7-inch baking dish. Pour vegetable filling into the pastry-lined dish. Roll out remaining dough; arrange over filling
11. then seal and flute the edges. Bake in preheated oven until pie is golden brown on top
12. about 30 minutes. Trusted Brands