

Vegetarian Pot Pie

Makes one 9 inch pie

Pastry Ingredients:

All-purpose flour

Salt

Butter (cold)

Cold water

Rosemary dry

Basil dry

Amounts:

500ml or 2 cups

5ml or 1 Teaspoon

190ml or $\frac{3}{4}$ cup

90ml or 6 Tablespoons

pinch

pinch

For the filling:

Butter

All-purpose flour

Salt

Black pepper

Vegetable broth

Sliced mushrooms

Butter

Roasted Veggie chicken

Carrot, finely chopped

Stalks celery, finely chopped

Potatoes, peeled and cubed

Frozen Peas

125ml or $\frac{1}{2}$ cup

125ml or $\frac{1}{2}$ Cup

5ml or 1 Teaspoon

To Taste

750ml or 3 Cups

375ml or 1 $\frac{1}{2}$ cups

45ml or 3 Tablespoons

750ml or 3 Cups

2 pieces

2 pieces

2 pieces medium

125ml or $\frac{1}{2}$ cup

Method:

For the Pastry:

1. In a large bowl, combine 2 cups flour and 1 teaspoon salt. Cut in butter until mixture resembles coarse crumbs. Stir in water and dry herbs until mixture forms a ball. Divide dough in half and shape into balls. Wrap in plastic and refrigerate for 4 hours or overnight. Roll one ball out to fit a 9 inch pie plate. Place bottom crust in pie plate. Roll out top crust and set aside.



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VEGETARIAN SPECIALTY FOOD

2. Preheat oven to 400 degrees F (200 degrees C.)

For the filling:

1. In a large saucepan, melt 1/2 cup butter. Blend in flour, salt, pepper. Gradually stir in vegetable broth. Cook, stirring constantly until smooth and thickened. In a separate pan, saute mushrooms in 3 tablespoons of butter, then stir into saucepan. Stir in veggie chicken, carrot, celery, peas and potatoes. Mix well and pour into bottom pie crust. Cover with top crust, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape.

Bake in the preheated oven for 30 minutes, or until pastry is golden brown, and filling is bubbly.

Enjoy!!

Special Notes: Roasted Veggie chicken needs no special preparation.

