



Creamy Vegetable Pot Pie

Recipe By CHEF ABBY J

SERVES: 6

INGREDIENTS:

- ☐ 2 tbsp. unsalted butter
- ☐ 2 tbsp. olive oil
- ☐ 1 (8 oz.) container sliced cremini mushrooms
- ☐ 1 (16 oz.) bag frozen peas and carrots
- ☐ 2 cups leeks, chopped
- ☐ ¼ cup all-purpose flour, (plus more for work surface)
- ☐ 2 cups vegetable stock
- ☐ 1 cup soy milk
- ☐ 2 oz. cream cheese
- ☐ 2 tbsp. wholegrain mustard
- ☐ 1 tbsp. fresh thyme leaves, divided
- ☐ 1 frozen puff pastry, thawed
- ☐ 1 large egg, lightly beaten

DIRECTIONS:

- ☐ 1. Preheat the oven to 425°F.
- ☐ 2. Heat butter and oil in a 10-inch cast iron skillet, over medium-high heat, until butter is melted. Add mushrooms in a single layer and cook until golden brown, about 4 minutes.
- ☐ 3. Add carrots, peas, and leeks; cook for about 6 to 8 minutes.
- ☐ 4. Sprinkle flour evenly over vegetables. Stir together until the vegetables are fully coated, smells nutty, and turns golden brown, about 1 minute. Add stock; bring to a boil over high.
- ☐ 5. Now, reduce the heat, stirring constantly, until liquid starts to thicken, about 3 minutes. Remove from heat and stir in the cream cheese, mustard, and thyme. Add the remaining 1 tsp. of Kosher salt. Set aside to cool for 5 minutes.
- ☐ 6. While it's cooling, roll the pastry sheet out onto a lightly floured surface, making a 12-inch square. Cut dough evenly into 12 squares, then each square into triangles. Stir together the egg and 1 tbsp. of water in a small bowl. Brush puff pastry and then place each piece on top of the mixture in any pattern you like.
- ☐ 7. Place a baking sheet lined with foil on the oven rack; place skillet on top. Bake until the pastry is golden brown and filling is bubbly around the edges, about 30 minutes.
- ☐ 8. Remove from the oven; let stand for 10 minutes. Sprinkle with remaining thyme.

A gorgeous all-in-onemeal that's also delicious.

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