

Veggie Pot Pie



Serves 4

1 double crust pie pastry, found in refrigerated section, recommend Pillsbury	1 medium red onion, finely diced	1/2t salt	1c corn, frozen
1c vegetable stock	1/4c flour	1/4t white pepper	1c peas, frozen
1/4c butter	3/4c half and half	2T dry sherry	1 egg yolk
	1/2t rosemary, dried	3 celery stalks, diced	2T water
	1t savory, dried	9 baby carrots, diced	1/4t dill, dried

Preheat oven to 400.

Melt butter in large skillet over medium heat. Add onion and cook until soft. Whisk in flour and cook, stirring constantly for 2 minutes.

Add vegetable stock, half and half, rosemary, savory, salt and pepper and keep whisking until completely blended. (Tip: I add vegetable stock in small amounts and blend until all stock is added then add remaining ingredients) Stir in sherry, celery, carrots, mushrooms, corn and peas.

Simmer, partially covered, until vegetables are tender and sauce is thickened, about 10 minutes. Remove from heat and pour into pie pan filled with bottom crust. Top with second crust and crimp edges together. Beat egg yolk with water and brush over dough. Cut steam vents. Sprinkle with dried dill.

Bake uncovered, approximately 45 minutes. Cover with aluminum foil if crust gets too brown.

Prepare Ahead Tip

Bake pot pie, cool completely, wrap with heavy~duty foil and freeze. Thaw overnight in refrigerator day before consumption. Reheat slices in microwave on medium~low until warmed through.