Recipe Corner

Vegetable Pot Pie

Ingredients:
- 2 tbsp. unsalted butter
- 1 tbsp. fresh thyme, chopped
- 2 garlic cloves, minced
- 1 leek, cut into 1/2" pieces
- 2 large carrots, chopped
- Kosher salt
- Black pepper
- 1/4 c. all-purpose flour
- 1 1/2 c. vegetable broth
- 3/4 c. whole milk
- 2 c. frozen peas
- 8 oz. Mushrooms, sliced
- 1 russet potato, diced
- 1 sheet frozen puff pastry, thawed
- 1 egg, beaten with 1 tbsp. water

Directions:
1. Preheat oven to 400 degrees F. In a large skillet over medium heat, melt butter and cook thyme, garlic, leeks, and carrots. Cook until vegetables soften, about 5 minutes. Generously season with salt and pepper. Add flour and continuously whisk until golden and well incorporated. Add vegetable broth and milk alternatively, whisking until mixture is smooth.
2. Bring pot to a boil and add peas, mushrooms, and potatoes. Cook 10 to 15 minutes until mixture begins to thicken. Transfer to a pie or casserole dish.
3. Carefully roll out puff pastry with rolling pin to smooth any creases. (If pastry cracks, dab with a little water and roll to keep together.) Lay pastry over dish and trim any excess dough. Tuck pastry into filling and cover completely. Cut steam vents in top of pastry with a sharp knife. Brush all over with egg wash.
4. Place baking dish on a baking sheet and bake until pastry is golden brown and filling is bubbling, 20 to 25 minutes. Serve immediately.