

# Veggie Pot Pie

## Ingredients

1½	tsp	Rosemary
½	tsp	Thyme
1/8	tsp	Chipotle pepper powder (optional)
¼	cup	Parmesan and/or Romano cheese (optional)
1	med	onion, chopped
1	stalk	celery, chopped
2	cloves	garlic, minced
1		bell pepper, chopped (optional)
8	oz	mushrooms, sliced
12	oz	White sauce (see joy of cooking) w/ 1 tsp lemon juice
½		TVP (Textured vegetable protein), optional - soaked, rinsed, drained
2	large	carrots, chopped
¾	cup	early peas
1	large	potato, cubed
2		Pie crust
2		Pie Shells, deep dish
		pepper, to taste

## Directions

Preheat oven to 350.

Parboil potatoes, carrots, and peas in lightly salted water. Drain.

In a very large frying pan or wok, sauté onions, bell peppers, and celery until translucent. Add garlic the last 2 mins of sautéing. Add mushrooms and sweat until they give up their water.

Add Rosemary, Thyme, Chipotle pepper, pepper, and parmesan cheese. If sautéing vessel is large enough add the next ingredients directly, otherwise move to large mixing bowl. Add condensed canned mushroom soup and parboiled vegetables and mix.

Ladle into deep dish pie pan, apply crust and bake for approx 30 mins, or until crust is lightly browned.

Foremost, this recipe is very flexible, feel free to substitute veggies for veggies, add or subtract herbs, and or sub puff pastry for crust. Personally I think the Rosemary really makes this dish so I wouldn't completely remove it. Use a pie shell if you like, but I didn't think it needed it.