

Savory Mushroom Pot Pie

Prep time	Cook time	Total time
30 mins	30 mins	1 hour

A Savory Mushroom Pot Pie stuffed with sautéed mushrooms, potatoes, carrots, celery and gravy, and topped with a homemade cornbread crust.

Author: Chuck Underwood

Recipe type: Main

Cuisine: American

Serves: 8 servings



Ingredients

- 3 cloves garlic, minced
- 1 cup onion or leek, diced
- 8 oz mushrooms, white button
- 8 oz mushrooms, baby bella
- 4 stalks of celery, chopped
- 4 small carrots, chopped
- 1 yukon gold potato, diced into cubes
- ½ tsp thyme
- ¼ tsp sage
- ¼ tsp ground pepper
- 1 tsp vegan worchestershire sauce
- 1 Tbls tomato paste
- ½ cup flour
- 1¼ cups vegetable broth, low sodium

Instructions

1. Saute garlic and onion in a splash of veggie broth
2. Add mushrooms and soy sauce and simmer until bubbly
3. Add in vegetables and spices and stir to combine
4. Add Worcestershire and tomato paste and stir to combine
5. Allow to simmer, stirring occasionally, until veggies have softened
6. Sprinkle on flour and stir until the stew is thick and gummy
7. Add veggie broth and stir to combine, the stew will thicken immediately
8. Prepare batter for [Vegan Country Cornbread](#)
9. Add stew to 15" x 10" baking dish and pour cornbread batter over the top
10. Bake in 350 degree oven for 30 minutes

Recipe by Brand New Vegan at <http://www.brandnewvegan.com/recipes/mushroom-pot-pie>