



Hay Day Kitchen

## *Mushroom Pot Pie*

We're making Hay Day's hearty Mushroom Pot Pie! A perfect vegetarian dish for cold Autumn days.

We've prepared an easy recipe and a video, so you can follow along step-by-step.

Go ahead, give it a try!

And, make sure to share your Mushroom Soup using the hashtag #haydaykitchen !



 **YouTube**

[https://youtu.be/ K\\_fTpBArOY](https://youtu.be/K_fTpBArOY)

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### *Ingredients:*

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| <b>1</b> Carrot  | <b>1</b> Onion                         |
| <b>2 Cups</b> Cabbage (chopped)                        | <b>2</b> Garlic cloves                 |
| <b>2 Cups</b> Mushrooms (chopped)                      | <b>2 ¼ Cups</b> Cream                  |
| <b>4 Tbsp</b> Flour                                    | <b>2 Tbsp</b> Parsley (finely chopped) |
| <b>1 ¾ Cups</b> Vegetable stock                        | <b>2 Tbsp</b> Soy sauce                |
| <b>4 to 5</b> Branches of fresh thyme (finely chopped) | <b>½ Tsp</b> Ground black pepper       |



**1 Tsp** Salt

**1** Egg

**1 Sheet** Puff pastry  
(ready-made/frozen)

**1-2 Tbsp** Oil

**Prep time:** 1,5 hours

**Servings:** 2-4 servings

**Equipment:** Pot, stove, cutting board, knife, measuring cups and spoons, ramekin dish (68oz/2 liters), pastry brush, fork, frying pan, small knife

### ***Method:***

- Begin by preheating your oven to 347 F/175 C.
- On a cutting board, chop the carrots, cabbage and mushrooms.
- Saute mushrooms and vegetables on a frying pan for 5 minutes.
- As they cook, finely chop your thyme and parsley. Stir in chopped herbs.
- Remove frying pan from the heat and place vegetables in a ramekin dish (68oz/2 liters) or any deep ceramic oven dish.
- On the cutting board, cut up your garlic cloves and onion.
- Saute chopped onions & garlic in frying pan with oil for 2 minutes, until golden
- Add flour and mix.
- Pour in cream and vegetable stock. Bring to simmer and allow sauce to thicken for 3-5 minutes.
- Season with soy sauce and ground black pepper.
- Pour your flavorful cream sauce over the cooked vegetables in the ramekin dish.
- Roll out the puff pastry and cover the top of ramekin.
- Trim off the over hang dough, and brush the dough with egg wash (crack your egg and whisk with a teaspoon of water or milk until runny).
- Make 3 slits on top with a small knife.
- Bake for 20-25 minutes, or until the top is golden brown.



♥ How did your Mushroom Pot Pie turn out? We'd love to see it!

*Post it on social media, using the hashtag #haydaykitchen  
Or, submit a photo to our Fan Art Uploader!*