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Vegan Spring Vegetable Pot Pies

Celebrate the annual opening of your local farmer's market with this pot pie made with the first vegetables of spring. Delectable potatoes, asparagus and edamame are baked in an herbed sauce topped with a flaky golden crust. Perfect for a Sunday supper.



Ingredients

- 1 1/4 cups all-purpose flour
- 1/4 cup cornmeal
- 1/2 teaspoon salt
- 3 sprigs fresh thyme, leaves stripped
- 1/4 cup vegan shortening, chilled
- 1/4 cup vegan hard margarine, chilled, cut into 8 pieces
- 3 to 4 tablespoons cold water
- 2 cups cubed yellow or red potatoes
- 1/2 teaspoon salt
- 2 tablespoons vegan hard margarine
- 1 small onion, chopped
- 1 small shallot, diced
- 8 ounces mushrooms, sliced
- 2 cups shelled edamame, thawed if frozen
- 1/2 cup green peas
- 1/2 cup asparagus tips

- 2 cups packed baby spinach
- 1/2 cup vegetable broth
- 2 tablespoons all-purpose flour
- 2 tablespoons chopped Italian flat-leaf parsley
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 2 teaspoons canola oil
- 12 sprigs fresh thyme, optional

Instructions

1. Crust: In food processor, combine flour, cornmeal and salt and pulse until combined. Add thyme leaves and pulse 2 times. Dot shortening and margarine around work bowl and pulse 10 times. Scrape down sides and pulse until mixture is combined, about 5 times more. Sprinkle in 3 tbspf water and pulse 10 times until dough holds together when gently squeezed. If too dry, add water, 1 tbspf at a time, and pulse until dough holds together. Gather dough into a ball, flatten into a disk, wrap in plastic wrap and refrigerate until chilled, for at least 30 minutes or for up to 24 hours.
 2. Filling: In a large saucepan, cover potatoes with cold water, add salt and bring to a boil over high heat. Reduce heat and boil gently until tender when pierced with a fork, about 5 minutes. Drain, reserving cooking water. Set aside.
 3. Place a large skillet with a lid or a Dutch oven over medium heat and let pan get hot. Add margarine and tip pan to coat. Add onion and shallot and cook, stirring occasionally, until translucent, 5 to 6 minutes. Add mushrooms, edamame and 1/2 cup reserved potato cooking water. Cover, reduce heat to medium and cook for 5 minutes. Add peas, asparagus tips and spinach and cook, covered, for 5 minutes. Stir in flour, while gently scraping bottom of pan. Gradually add vegetable broth, while constantly stirring. Simmer, stirring, until thickened, 3 to 5 minutes. Remove from heat and stir in potatoes, parsley, salt and pepper. Taste and adjust seasoning. Divide among baking dishes. Arrange on prepared baking sheet and set aside.
 4. Preheat oven to 425 F.
 5. Sprinkle work surface with a little flour. Cut dough into four equal pieces. Working with one piece at a time, roll into a rough circle, approximately 1 inch larger than baking dish. Arrange dough circle over ramekin, allowing edges to hang attractively over sides, pressing lightly to seal over edge. Cut three venting slashes in crust and brush with 1/2 tsp of oil. Repeat with remaining dough and pot pies.
 6. Bake pot pies in preheated oven until edges are golden, 15 to 18 minutes. Place a few stems of thyme upright through vent slash of each pot pie, if using, and serve warm.
- For quick crackers, reroll dough scraps and cut to desired shapes and sizes. Prick with a fork and bake at 425 F until golden brown, 5 to 10 minutes. Sprinkle with sesame seeds or salt and pepper while hot.

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 **Pinot Gris 2009**
\$10.00 and up
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