



# veggie pie

## Ingredients

- 2 tablespoons olive oil
- 8 ounces mushrooms, sliced
- 1 onion, chopped
- 1 clove garlic, minced
- 2 large carrots, diced
- 2 potatoes, peeled and diced
- 2 celery stalks, sliced
- 2 cups cauliflower florets
- 1 cup fresh green beans, trimmed and cut into ½-inch pieces
- 3 cups vegetable broth
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- ¼ cup water
- 2 tablespoons cornstarch
- 2 tablespoons soy sauce
- 1 (14.1-ounce) package refrigerated double pie crust, thawed

## Instructions

1. **Preheat oven:**  
Set oven to 425°F (220°C).
2. **Sauté base vegetables:**  
Heat olive oil in a large skillet or pot over medium heat. Add mushrooms, onion, and garlic. Cook, stirring often, for 3–5 minutes until softened.
3. **Simmer the filling:**  
Add carrots, potatoes, celery, cauliflower, and green beans. Stir in the vegetable broth and bring to a boil. Lower heat and simmer for about 5 minutes until veggies begin to soften. Season with salt and pepper.
4. **Thicken the mixture:**  
In a small bowl, whisk together water, cornstarch, and soy sauce until smooth. Stir into the vegetable mixture and cook for another 3–4 minutes, until the sauce thickens.
5. **Assemble the pie:**  
Roll out one pie crust and place it into an 11×7-inch baking dish. Pour the vegetable filling evenly into the crust. Roll out the second crust and place over the top, sealing and crimping the edges. Cut slits in the top to vent steam.
6. **Bake:**  
Bake in the preheated oven for 30–35 minutes, or until the crust is golden brown. Let cool slightly

before serving.