

Homey Vegetable Pot Pie

Ingredients:

For the Filling:

- 2 tablespoons olive oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 2 carrots, diced
- 2 celery stalks, diced
- 2 cups diced potatoes
- 1 cup peas (fresh or frozen)
- 1 cup corn kernels (fresh or frozen)
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 3 tablespoons all-purpose flour
- 2 cups vegetable broth
- 1 cup unsweetened almond milk (or any non-dairy milk)
- Salt and pepper to taste

For the Pie Crust:

- 2 pie crusts

Instructions:

Preheat your oven to 375°F (190°C).

In a large pot, heat the olive oil over medium heat. Add the chopped onion and garlic, sauté until fragrant.

Add the carrots, celery, and potatoes. Cook for about 5-7 minutes until the vegetables start to soften.

Add the peas, corn, dried thyme, and dried rosemary. Stir and cook for a few minutes.

Sprinkle the flour over the vegetables and stir to coat them evenly.

Gradually pour in the vegetable broth and almond milk, stirring continuously to avoid lumps. Allow the mixture to simmer and thicken. Let it cook for about 5-7 minutes until the sauce has thickened.

Season the vegetable filling with salt and pepper to taste. Remove the pot from heat.

Roll out one pie crust and line a pie dish with it. Pour the vegetable filling into the pie crust.

Cover the pie with the second pie crust. Crimp the edges to seal and make a few slits on the top crust to allow steam to escape.

Place the pie in the preheated oven and bake for about 35-40 minutes or until the crust is golden brown and the filling is bubbly.

Allow the pot pie to cool for a few minutes before slicing and serving.