

# Plant Strength Chick'n Pot Pie

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Servings: 8

Serving Size: 1 slice

Ingredients	Quantity	Measure
<b>Crust</b>		
Flour, All Purpose	1 ½	cup
Salt	¼	Teaspoon
Sugar, white granulated	¼	Teaspoon
Vegetable Shortening, very cold	¼	cup
Non-dairy milk	¼	cup
Flour, All Purpose	2	cups
Baking Powder	1	Tablespoon
Salt	½	Teaspoon
<b>Filling</b>		
Flour, All Purpose	1/3	Cup
Vegan butter, melted	1/3	Cup
Mirepoix vegetable blend, frozen	1	Cup
Peas, frozen	1	Cup
Corn, frozen	1	Cup
Vegetable broth, low sodium	1 ¾	Cup
Non-dairy milk	½	Cup
Salt	¼	tsp
Pepper	¼	tsp
Plant Strength Chick'n Bites (prepared per package instructions)	2 ½	Cups



# Plant Strength Chick'n Pot Pie

## continued

### Preparation

#### Crust

1. Mix the flour, salt and sugar in a mixing bowl.
2. Using a pastry blender, cut in the vegetable shortening into the flour mix until it turns into pea size chunks.
3. Add the non-dairy milk to the flour and mix until just combined.
4. Separate the dough into 2 even pieces, wrap with plastic wrap and place in the refrigerator.

#### Filling

1. Preheat a saucepan over medium heat.
2. Add the vegan butter to the pan and allow to come up to temperature.
3. Add the mirepoix blend and sauté for 3 to 5 minutes or until the onions turn translucent.
4. Add the flour to the pan and mix to fully incorporate. Allow to cook an additional 2 to 3 minutes to lightly toast the flour into a rue.
5. Add the vegetable broth and non-dairy milk to the pan and whisk to full incorporate all of the flour.
6. Add the remaining vegetables and Plant Strength Chick'n Bites to the pan and allow to come up to a boil.
7. Reduce heat to low and allow to simmer for 7 to 10 minutes or until the sauce is thickened.
8. Season with the salt and pepper.

#### Assembly

1. Place a thin layer of flour on a flat surface and use a rolling pin to flatten out both pie crusts to about 10 inches in diameter.
2. Grease a 9inch pie pan with vegetable shorting.
3. Transfer one of the pie crusts into the pie pan and even out the dough.
4. Ladle the pot pie stuffing into the pan, filling it to the top.
5. Place the 2<sup>nd</sup> pie dough on top of the filling and pinch the edges of the two doughs together to seal the pie.
6. Place the pie into a preheated 350 degree oven and allow to roast for 30 to 40 minutes or until the crust is light brown and crusty.
7. Remove from oven and allow to rest for 5 to 7 minutes.
8. Cut the pie into 8 slices and service.

