

# Chicken Pot Pie (vegan)

## Ingredients:

2 Tbsp.	Better Than Bouillon No-Chicken Seasoning
6 cups	water
1 medium	onion, diced
2 cups	carrots, sliced
1 cup	celery, sliced in ¼ inch-sized pieces
1 tsp.	dried parsley
2 cups	Soy Curls (or favorite gluten product)
1 cups	frozen peas
2 cups	potatoes, peeled and diced

**Crust:** See recipe

## Slurry:

3 tablespoons	cornstarch
3 tablespoons	cold water

## Directions:

In a large stock pot, cook over medium heat, No-Chicken Seasoning Bouillon, water, onion, carrots, celery, parsley, and Soy Curls. Bring to a boil, then turn down to medium-low heat maintaining a slow simmer. Cook until vegetables are almost tender then add potatoes. Cook additional ten minutes or until potatoes are tender. Add frozen peas. Mix slurry together and add to stockpot. Cook until thickened, hot and bubbly. Pour into a 2 qt. casserole dish. Cover top with crust, flute edges and bake in a 375 degree oven for 45 to 50 minutes or until crust is golden. Serve with salad and homemade wheat bread!

**Yields:** 8 cups

*This tastes like the traditional chicken pot pie that meat eaters enjoy. And they will love this one too because they won't even know they are not eating real chicken! Once the filling is thickened it is "done" at this point, so if you chose not to put a crust on it, you could actually serve it just the way it is as a "stew." Or, instead of a crust, try mixing up a batch of biscuits and put on top. Bake till biscuits are done, and serve hot! There are just so many options for this recipe . . . all equally delicious!*



## Flakey Pie Crust

### Ingredients:

1¼ cups	Flour
1/3 cup	Canola Oil
½ tsp.	Salt
3 Tbsp.	Soy Milk

### Directions:

Mix dry ingredients, set aside. In a small bowl, mix oil and milk together with fork till well blended. Pour liquid mixture into flour mixture and stir with fork until all flour is absorbed and forms a ball. (add small amount of additional flour if needed to form ball- should not be sticky) Roll out into round crust, and place in pie plate.

**Yields:** 1, 9-inch pie crust or 2 small pie crusts.

*This works best to make only one recipe at a time, so I don't recommend doubling the recipe. Also, when measuring the flour, be sure to spoon it in the measuring cup and level off with a knife. This is a no-fail recipe-when you follow the directions exactly!*