

# Mushroom and Root Vegetable Pot Pie

Mushrooms give pot pies a depth of flavor that we adore. We're cooking them up this week with hearty root vegetables and baking under a flaky pie crust. Served with a truffle chive crema, it's over-the-top good.

**50** *Minutes to the Table*

**20** *Minutes Hands On*

**1 Whisk** *Super Easy*

## Getting Organized

### EQUIPMENT

Large Skillet  
Loaf Pan or Casserole  
Dish

### FROM YOUR PANTRY

Olive Oil or Butter (2  
Tbsp)  
Flour (1½ Tbsp)  
Salt & Pepper

### 5 MEEZ CONTAINERS

Carrots & Turnips  
Mushrooms  
Mushroom Cream  
Sauce  
Pie Crust  
Truffle Chive Crema

## Make The Meal Your Own

**This is a great make-ahead dinner.** You can cook the filling up to a day ahead. When you're ready to eat, just top with the pie dough and bake 20 to 25 minutes in a 400-degree oven.

## Good To Know

**Health snapshot per serving** – 710 Calories, 15g Protein, 43g Fat, 67g Carbs, 22 Freestyle Points.

**Lightened up snapshot** – 560 Calories, 33g Fat, 55g Carbs, and 17 Freestyle points by using two-thirds of the crust.

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Mushrooms, Pie Crust, Carrot, Turnip, Onion, Celery, Cream, Sour Cream, Truffle Pate, Wine, Chives, Garlic, Savory, Oregano, Thyme, White Pepper, Vegetable Stock, Lemon.

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## 1. Getting Organized

Preheat your oven to 400.

## 2. Make the Filling

Heat 2 Tbsp of oil or butter in a large skillet over medium-high heat. Add the **Carrots & Turnips** to the skillet and cook until the carrots starts to brown slightly, about 4 minutes, stirring constantly.

Add the **Mushrooms** and cook until mushrooms start to soften, about 4 to 5 minutes. Add 1½ Tbsp of flour, stir until all the veggies are coated with flour and cook for one minute while stirring and distributing the flour evenly around the pan.

Add the **Mushroom Cream Sauce** and stir, scraping the browned bits off the bottom of the pan. Add 1¼ cups water and bring the mixture to a boil. Let the sauce boil until it thickens to the consistency of gravy, about 2 minutes. Reduce heat to low and simmer for 5 minutes. Remove from heat.

## 3. Bake the Pot Pie

Transfer the filling to an oiled loaf pan or a casserole dish and top with the **Pie Crust**. It's ok if some of the pie crusts overlap. Bake until the crust is golden brown and flaky, about 20 to 25 minutes. Let rest for at least 5 minutes before serving.

Serve the pot pie topped with the **Truffle Chive Crema** and enjoy!

*We include just enough pie crust to add flaky deliciousness, without all the calories of a traditional pot pie.*

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**