

# Vegetable Pot Pies

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Makes 12

## Ingredients

1/4 C onion  
1 T garlic powder  
1/2 C veggie stock  
1/4 C carrots, diced  
1/4 C potatoes, cooked  
1/4 C corn, frozen  
1/4 C peas, frozen  
2 T flour  
1/4 C butter  
1 t salt  
2 t cornstarch  
2 egg wash

## Instructions

1. Follow Basic Pie dough recipe and use for crust - chill in refrigerator.
2. Chop onions, carrot, potatoes, corn and peas into a small dice and mix together in a medium bowl.
3. Top veggies with garlic powder, veggie stock, flour, butter salt and cornstarch, mix to combine.
4. Microwave for 2-3 minutes, until all veggies have softened and all ingredients are incorporated.
5. For bottom crust: roll out a small piece of pie dough so it covers muffin tin all the way up the sides. Scoop filling into muffin tin.
6. Roll out second piece of pie dough and cut out shapes to fill the top of the pie, or roll out one large piece to cover top of pies. Pinch edges of crust to seal.
7. Using a fork, poke a hole in the middle of each pie. Brush with egg wash on top.
8. Bake in oven for 15-20 minutes or until golden brown on top.
9. Serve, Savor, Enjoy!