

# Mushroom Pot Pie with Mashed Potato Crust

## Ingredients

2 pounds mushrooms - sliced  
1 small onion - small dice  
2 stalks celery - small dice  
4 carrots - small dice  
2 TBSP avocado or grapeseed oil  
2 cups mushroom stock -warm  
¼ cup dry sherry  
2 sprigs thyme  
3 cloves garlic crushed  
3 TBSP butter  
3 TBSP flour

3 baking potatoes - peeled and cut into large cubes  
¾ cup cream  
¼ cup butter  
1 tsp salt  
1 tsp pepper  
1 TBSP truffle oil  
⅓-½ cup parmesan

## Directions

In Sautee pan sweat onions, garlic, carrots and celery and thyme until tender, increase heat and add mushrooms. Sauté 5-8 minutes and season with salt and pepper, remove from heat and set aside.

Melt butter, add flour cook 2-3 minutes & slowly add stock whisking constantly. Add sherry and cook until thickened.

Add mushrooms and vegetables.

Place potatoes in a large pot of water and bring to boil

Reduce heat and cook until tender Drain and set aside

Add cream and butter to pot and bring to simmer. Turn off heat,

Rice potatoes into cream mixture, add salt, pepper and truffle oil and stir.

Place mushroom mixture into individual ramekins and top with mashed potatoes, sprinkle with parmesan.

Bake at 400 for 15-20 minutes



*Recipe by Natalie Jenks*