

Magical Mushroom Pot Pie



Ingredients—Serves 4

Skill Level: EASY

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| 1 quart | GinoTheSoupMan Magical Mushroom & Barley soup. |
| 2 cups | Frozen Mixed Veggies (Carrots, Peas, Corn) |
| 2 Tbls. | Corn Starch, mixed with 2 Tbls. water |
| 1-9" Pie Crust or 4 | Salt & Pepper to taste. |
| Indiv. Pie Crusts. | Egg Wash (optional) |
| | Fresh Thyme (optional) |
| 1 Thawed Puff | |
| Pastry, rolled and | Heat Soup and Frozen Veggies together. Add |
| cut to form over | Cornstarch mixture, and stir until desired thickness. |
| pie. | Pour into Pie Crust, cover with Puff Pastry. |
| | Brush Egg Wash over top, sprinkle with Thyme. |
| | Bake at 400 for 35 minutes or until golden brown. |



All soups made in house at Great Full Gardens
greatfullgardens.com

