

# Butternut Squash and Tofu Pot Pie

**TOTAL COOKING TIME:** 1 hour 30 minutes

1 sheet puff pastry, thawed	cooled)
2 C butternut squash, peeled and cubed	2 C vegetable broth
1 C fried tofu, cubed	1/2 C heavy cream
1 C carrots, sliced	3 T all-purpose flour
1 C celery, sliced	2 T olive oil
1 C onions, diced	1 t thyme
1 C peas	1 t sage
1/2 C Sweet Potato tea (brewed and	Salt and pepper to taste

**PREHEAT THE OVEN:** Preheat your oven to 375°F.

**PREPARE THE FILLING:** In a large pot, heat olive oil over medium heat. Add onions, carrots, and celery, and sauté until softened. Add butternut squash and cook for another 5 minutes. Stir in the flour and cook for 1-2 minutes to form a roux. Gradually add the vegetable broth, Sweet Potato tea, and heavy cream, stirring constantly until the mixture thickens. Add the fried tofu, peas, thyme, sage, salt, and pepper. Mix well and remove from heat.

**ASSEMBLE THE POT PIE:** Pour the filling into a baking dish. Cover with the puff pastry, sealing the edges and cutting slits for steam to escape.

**BAKE THE POT PIE:** Bake in the preheated oven for 45-50 minutes, or until the puff pastry is golden brown.

**COOL AND SERVE:** Allow the pot pie to cool for a few minutes before serving.