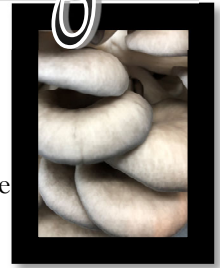




## FARMER'S MARKET COTTAGE PIE

I went shopping at the farmer's market, where the beautiful and fresh spring ingredients inspired this Variation of cottage pie, which is rich and satisfying, but light enough for any season. I can get almost all of these ingredients at the market. I actually called it "cottage pie" because when I think of cottages I think of gardens, but then I learned that shepard's pie is usually made with lamb, and cottage pie with beef. I actually think now that the mushrooms are the best.



### INGREDIENTS:

#### Filling:

8-12oz Oyster mushrooms, chopped large  
1 onion, minced  
1 red potato (approx. 1 1/2 cups, diced small)  
3 cups minced greens (I used kale)  
1/2-3/4 cup chopped apple (I used honeycrisp)  
1/3 cup flour  
3/4 tsp salt  
1/2 tsp freshly ground black pepper  
1/4 tsp dried thyme or 3/4 tsp minced fresh  
3 tbsp olive oil  
2 cups stock (I use mushroom\*)  
1 tsp vegan Worcestershire sauce OR 1/8 tsp sugar  
1 tsp soy sauce

#### Mashed Potato Crust:

3 Russet, Idaho, or White potatoes  
1 tsp + 1/2 tsp salt  
3 tbsp vegan butter  
1/2 -3/4 plant-based cream  
(or use your favorite recipe)

\*Boil 3 cups of water with 3 dried shiitake mushrooms for 5 minutes, then let sit for 10. Discard the mushrooms before use (they end up waterlogged, so the texture isn't nice)

### INSTRUCTIONS:

Preheat your oven to 375°F

#### Filling:

In a large bowl, combine the chopped mushrooms with the flour, salt, pepper, and thyme. Mix well. In a skillet, heat the olive oil on high. When it sizzles, add the mushroom mixture. Toss (you will see all the oil disappear). Cook for about 3 minutes, then add the onions. Cook for another 3-5 minutes, (Adjust to medium high if needed) until mushrooms start to brown slightly and onions become translucent. Add the stock, and reduce the heat slightly. Stir to combine. You will have the beginnings of a thickening gravy. Add the Worcestershire and soy, then the potatoes, greens, and apple. Combine, cover, and simmer over low heat for about 5 minutes. Uncover and let simmer till thick (this may be no more than a couple of minutes).



#### Mashed Potatoes:

Set a pot of water to boil—approximately 4 cups, or enough to cover the potatoes by about an inch. Peel and cut the potatoes in half. Salt the water with 1 tsp and add the potatoes (the water hasn't boiled yet). When it comes to a boil, let it go uncovered for about 15 minutes. Drain, then mash the potatoes. In a small saucepan, boil the 3 tbsp vegan butter, 1/2 tsp salt and cream together. Pour this over the mash and stir to combine. Add more milk/salt if desired. (or prepare them as you love them)

Put it together—Pour the filling into a casserole dish, (I use an old 2 quart Corningware dish, about 8" square and 3" deep). Cover with the mashed potatoes. Bake till golden on top, about 15 minutes. Enjoy!