

# Nel's Vegan Gluten-Free "Chicken" Pot Pie (Makes Two!)

## Ingredients

- 2 gluten-free pie crusts
- 2 potatoes, chopped
- 1 onion, chopped
- 2 carrots, chopped
- 3 celery stalks, chopped
- 1 whole garlic clove, peeled
- 1 squash, chopped
- 1 cup peas
- 1 can corn
- Vegan "Not Chicken" patties, toasted
- Water
- Vegan butter
- Pepper
- Onion seasoning
- Garlic seasoning
- Paprika
- Italian seasoning
- Nutritional yeast (optional)
- Vegan mozzarella
- Gluten-free flour + broth (for topping)
- Vegan queso (about 1 tablespoon)
- 1 cup unsweetened, unflavored vegan milk
- 3 bouillon cubes (total)

## Instructions

### 1. Prep the vegetables

Rinse and chop all vegetables (a vegetable chopper works best for uniform pieces).

### 2. Boil the vegetables

Add vegetables to a large pot with water, **2 tablespoons vegan butter**, and **2 bouillon cubes**.

Boil with enough water to have extra broth after cooking. Cook vegetables until tender.

Strain the vegetables, **reserving the broth**. Set both aside.

### 3. Toast the "Not Chicken" patties

Toast Not Chicken patties, then cube and set aside.

#### 4. Make the creamy sauce (separate pot)

In a different pot, add:

- Vegan mozzarella
- 1 tablespoon vegan queso
- Vegan milk
- Spices (pepper, onion seasoning, garlic seasoning, paprika, Italian seasoning)
- Nutritional yeast (optional)
- **1 bouillon cube**

Bring to a gentle simmer.

As everything melts together, slowly add the reserved broth, keeping the mixture **thick and creamy (pot pie consistency, about 1–3 cups)**.

#### 5. Combine and assemble filling

- Place one gluten-free pie crust in a baking dish (if not already in a tin, you may transfer it to dish after cooking later for beautiful presentation).
- Add vegetables and cubed “Not Chicken” to the crust
- Pour the creamy sauce over and mix gently
- Add pepper to taste

#### Top layer:

Mix gluten-free flour with broth until it forms a **liquid dough consistency**.

Spread over the top to create a crust layer.

Add a light sprinkle of salt.

#### 6. Bake

Bake at **400°F for 30 minutes**, until the top is set and lightly golden.

Enjoy :)!

