Difficulty: **Easy**



Veggie pie

Time: 60 minutes





Allergens: Dairy, Gluten

What is it?

A creamy veggie pie

What you need:

| | For 2 people | <u>3 people</u> | <u>4 people</u> |
|-----------------|--------------|-----------------|-----------------|
| Vegetable stock | 1 | 1 | 2 |
| Green beans | 25g | 40g | 50g |
| Broccoli | 1/2 | 3/4 | 1 |
| Courgette | 1/2 | 3/4 | 1 |
| Tomato | 1/2 | 3/4 | 1 |
| Potato | 1/2 | 3/4 | 1 |
| Pepper | 1/2 | 3/4 | 1 |
| Garlic clove | 1 | 1 | 1 |
| Flour(pastry) | 100g | 150g | 200g |
| Butter(pastry) | 50g | 75 g | 100g |
| Flour(sauce) | 25g | 40g | 50g |
| Butter(sauce) | 25g | 40g | 50g |
| Milk | 300ml | 450ml | 600ml |

Make it your own!

AVERAGE COST PER PERSON £0.90



- Saucepan
- Oven dish
- Rolling pin

Celebrate Family

Food

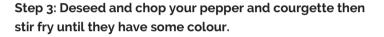
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What to do:

Step 1: Preheat the oven to 190 degrees / gas 5 mix the flour and butter together to resemble breadcrumbs, slowly add enough cold water to create a dough, wrap in clingfilm and chill in the fridge.

Step 2: Meanwhile peel and dice the potato and cut the broccoli into florets, boil for 5 minutes then add your green beans to the water and cook for a further 5 minutes and then drain.



Step 4: To make your sauce melt the butter in a pan and add the flour, combine and cook for 1-2 minutes.

Gradually whisk in the milk until you have a smooth sauce then add the stock cubes to the sauce and season to taste.

Step 5: Put all the vegetables into a baking dish and cover with the sauce.

Remove the pastry from the fridge and roll it big enough to cover your baking dish, brush the top with some milk or egg and bake for 35-40 minutes

Serve with Garlic bread or sweet potato wedges.







What did you think of this recipe? Colour in the stars to give it a rating!

