Mushroom and Leek Pot Pie

Ingredients

8 oz baby Bella mushrooms. thinly sliced
1 bunch of kale
1 large leek
1 medium yellow onion, julienned
5 garlic gloves, mince
2 T olive oil
4 oz of aged cheddar, shredded
8 oz milk + 2 tbsp
1 egg
1 T cornstarch
1 puff pastry sheet
1 T salt
1/2 T black pepper
1 T thyme, chopped
1 T sage, chopped

Method

Preheat oven to 400F. Wash mushrooms, kale, and leek thoroughly to remove dirt and pat dry with paper towels. Trim kale from stems and chop into 1/2 inch pieces. Cut off the top half of the leek and cut in half, lengthwise. Rinse and slice into thin half moons. In a large pan, add oil over medium heat. Sauté mushrooms until golden brown and season with half the salt. Add leek and onion and sauté again until they begin to brown. Stir often to avoid burning. Add garlic and cook for 2-3 minutes. Remove vegetables to a separate bowl. Add kale to pan to cook with a splash of water to steam.

Let kale cook for 10 minutes or until tender. Add the mushrooms, leeks, and garlic back to the pan and season with black pepper. Stir to combine. Add 8oz milk to pan and bring mixture to a simmer. Stir cornstarch into 2 tbsp of cold water then add to simmering pot and stir for 2 minutes until thickened. Add cheddar slowly and melt fully to combine into sauce. Add chopped herbs to taste. Combine egg and remaining milk into an egg wash and brush onto the pastry sheet. Sprinkle with desired topping such as flaky sea salt or poppy seeds. Bake pastry for about 5-7 minutes until golden brown. Place mushroom mixture into a square casserole serving dish and top with crispy pastry to serve.

Recipe by Garden Chef Jacob Rich