

DINNERLY



Veggie Pot Pie with Cheesy Bread Crust



20-30min



2 Servings

Like this saucy veggie pot pie, we too would like to be tucked under a warm blanket of cheesy bread. But, we'll settle for sweatpants and warmth from another helping of this comforting bowl. Think sweet potatoes and peas coated in a creamy broth and topped with overlapping pieces of cheesy Italian bread. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 sweet potato
- ¼ oz granulated garlic
- 1 pkt vegetable broth concentrate
- 5 oz peas
- 1 mini baguette ^{2,3}
- 2 oz shredded cheddar-jack blend ¹

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour ³
- 1½ cups milk ¹

TOOLS

- medium ovenproof skillet

ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

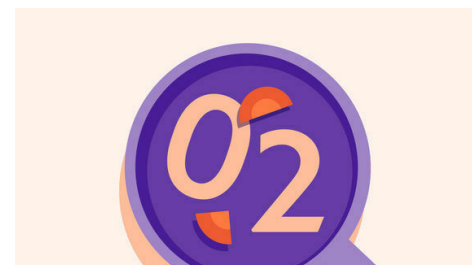
Calories 680kcal, Fat 23g, Carbs 98g, Protein 24g



1. Prep ingredients

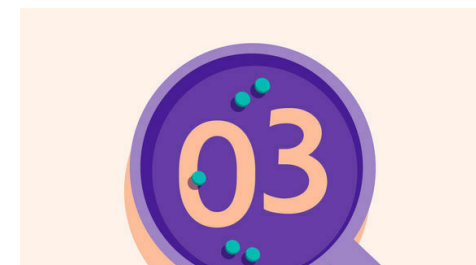
Preheat oven to 425°F with a rack in the upper third.

Coarsely chop **onion**. Peel **sweet potato**, then halve lengthwise and cut into ½-inch cubes.



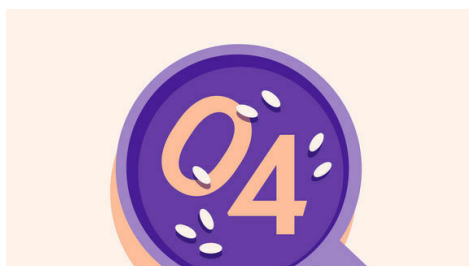
2. Cook veggies

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **onions, sweet potatoes, and a generous pinch each of salt and pepper**; cook, stirring, until veggies are slightly tender and golden, 8–10 minutes. Add **½ teaspoon granulated garlic** and **1½ tablespoons flour**; cook, stirring frequently, until fragrant and flour is toasted, about 1 minute.



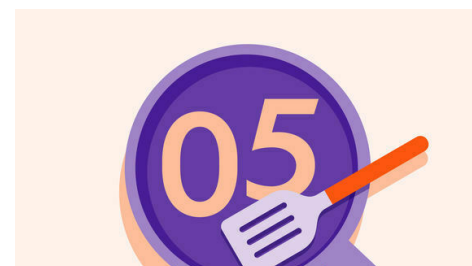
3. Finish filling

To skillet with **veggies**, stir in **broth concentrate** and **1½ cups milk**; bring to a simmer over high heat, scraping up any browned bits from the bottom of skillet. Remove from heat, then stir in **peas**. Season to taste with **salt** and **pepper**.



4. Top with bread & bake

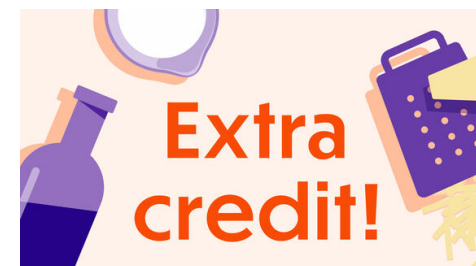
Cut **baguette** crosswise into ½-inch thick slices. Place bread slices on top of **pot pie**, overlapping slightly. Drizzle bread with **oil**. Bake on upper oven rack until pot pie is bubbling, and bread is golden-brown and toasted, 8–10 minutes (watch closely as ovens vary).



5. Finish & serve

Remove from oven and sprinkle **cheese** evenly over top; return to upper oven rack and bake until **cheese** is melted, about 2 minutes (watch closely).

Allow **veggie pot pie** to rest for 5 minutes before serving. Enjoy!



6. Make it meaty!

We made this a meatless meal on purpose, but if you have carnivores at the table, then check out our handy protein packs! Sauté some ground beef with the veggies in step 2, or stir in some shredded chicken breasts.