

Savory Kale Pie

Ingredients

For the Crust:

- 2 ½ cups of all-purpose flour
- 1 tsp. salt
- 1/3 cup olive oil
- ½ cup room temperature water

For the Filling:

- 1 cup of mushrooms diced (crimini, shiitake, oyster or mixed)
- 1 medium sized onion, diced
- 5 cloves of garlic, minced
- 2 bunches of kale, with the thickest parts of the stem cut of, leaves cut into bite sized pieces
- ½ a cup of vegan mozzarella or parmesan
- ¼ a cup of nutritional yeast
- Salt and pepper, to taste.
- Oil for cooking

Steps

1. In a large bowl, combine all the ingredients for the crust first by stirring with a wooden spoon and then with your hands. When it has formed into something dough-like, kneed on a hard, flat surface for couple minutes before returning it to the bowl and letting it sit for 20 minutes.
2. Cook the filling by heating oil in a large pot and adding the onions, garlic and mushrooms, cooking for 2 minutes. Next add the kale along with a little salt. Cook with no lid, stirring frequently, until the mixture has wilted and decreased in size and most of the moisture has evaporated (around 10 minutes). Take off the heat and mix in the cheese, nutritional yeast and salt and pepper to taste. Set aside.
3. Preheat oven to 425. Set up pie crust by dividing it into two pieces, one about twice as large as the other. Roll the larger crust in a circle, until it is big enough to cover the bottom and sides of a 9-inch pie tin. Fill the crust with the kale filling, patting down gently to compress it. Roll out the second piece of dough until it is large enough to sit on top of the pie. Pinch all along the edge shut and use a sharp knife to cut a few air vents on the top. Cook 35-45 minutes, until the top is hard and golden and the filling is bubbling through the air vents.

