

# Foraged Curried Chicken Pot Pie (Meat-Free)

## Ingredients

- 1-1 ½ lbs. chicken of the woods mushrooms
- ¼ cup vegan butter
- 1 medium-sized onion
- 3 cloves garlic
- 1 tsp. grated ginger
- ½ small butternut squash
- ¼ head of cauliflower
- 5-10 curry leaves
- 1 tsp. cumin seeds
- 1 tbsp. curry powder
- 1 tbsp. all-purpose flour
- 13.5 oz. can full-fat coconut milk
- Salt and pepper, to taste
- 1 sheet vegan puff-pastry

## Steps

1. Preheat the oven to 400°F (200°C). Clean your mushrooms, and chop or shred them into bite-sized pieces. Dice the onion. Mince the garlic and grate the ginger. Remove the skin from the butternut squash, and chop the flesh into small pieces. Remove the leaves from the cauliflower, and chop the stalk and florets into small pieces.
2. Melt the vegan butter in a large skillet. Add the curry leaves and cumin seeds, and once they start to pop toss in the onions. Sauté for 3-4 minutes, then toss in the garlic and ginger. Cook for a minute or two, then add your mushrooms. Cook on medium heat, covered, until the mushrooms soften. Add the cauliflower, squash, and curry powder and stir so it's all coated. Cook for about 5 minutes, then add the flour. Stir well, and add the coconut milk. Fill the can up with water, and add that to the skillet as well. Stir well, and cook for a few minutes to thicken. Season with salt and pepper, to taste.
3. Transfer the whole mixture to a large casserole dish. Cover with a sheet of puff pastry- I did a lattice in mine, but you can do it however you like. Just make sure there is a hole in the top so steam can vent. Place in the oven, and bake for 45 minutes until the crust is golden brown.

