

# HEARTY MUSHROOM & LENTIL GARDENER'S PIE

Dig into pure comfort with our new Mushroom & Lentil Soup, transformed into a rich and savory Gardener's Pie layered over a bed of fluffy mashed potatoes with tender garden vegetables.



## Ingredients:

- 4 cups **Mushroom & Lentil Soup**
- 1 tablespoon olive oil or butter
- 2 tablespoons all-purpose flour
- 1 cup frozen peas and carrots mixture
- 1 cup frozen or fresh green beans, cut into 1-inch pieces
- 2-3 cups prepared fluffy mashed potatoes
- Salt and black pepper to taste



## Instructions:


1. Prepare the Mushroom & Lentil Stew: In a large saucepan, heat the olive oil or butter over medium heat. Whisk in the flour and cook for about 1 minute, stirring constantly, to create a roux.
2. Slowly pour in the Mushroom & Lentil Soup, whisking continuously to prevent lumps. Bring the mixture to a simmer, stirring occasionally until the soup thickens to a stew-like consistency.
3. Add the frozen peas and carrots and the green beans to the simmering soup. Stir well and cook for 5-7 minutes, or until the vegetables are tender-crisp.
4. Assemble the Dish: Place the prepared fluffy mashed potatoes in the bottom of two or three individual bowls, or a single oven-safe baking dish. Spread the potatoes evenly to create a flat, fluffy base.
5. Carefully ladle the hot mushroom and lentil stew mixture over the mashed potatoes.
6. Serve immediately. For a beautiful presentation, you can garnish with fresh parsley or a sprinkle of paprika.

Season with salt and pepper to taste.

## Tips for success:

- For the mashed potatoes: Use a ricer or a potato masher to get the creamiest, fluffiest mashed potatoes possible. Adding a little butter and warm milk to the potatoes while mashing will enhance their flavor and texture.
- To make it a true "pie": For a crispier topping, spread the mashed potatoes over the stew in an oven-safe dish, and bake at 375°F (190°C) for 15-20 minutes, until the top is golden and slightly crispy.
- Vary the vegetables: Feel free to add other vegetables like corn, chopped celery, or diced potatoes to the stew mixture for extra heartiness.

Product	Description	Code #	Pack Size
 Mushroom & Lentil Soup	Roasted mushrooms, green lentils, carrots, onions, garlic, and celery offers a hearty option for a vegetarians and health-conscious consumers. 	0662466	2/8 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian