

# Vegetarian Biscuit Pot Pies

Serves 4

## Filling

3 Tbsp Butter  
1/2 Yellow Onion  
2 Peeled Carrots  
4 Baby Yukon Potatoes  
2 Stalks Celery  
3/4 Cup Peas  
2 Cloves Garlic  
6 Tbsp Flour  
2 Cups Vegetable Broth  
1/4 Cup Water  
1/8 tsp dried Sage  
1/8 tsp dried Thyme  
1/8 tsp dried, crushed Rosemary  
Shake of Red Pepper Flakes  
Salt and Pepper

## Biscuit

1&1/2 Cups Flour  
1&1/2 tsp Baking Powder  
1/2 tsp Salt  
Freshly Ground Pepper  
6 Tbsp Cold, Unsalted Butter  
1/2 plus 1-2 Tbsp Buttermilk

Preheat oven to 400° lightly grease 4 small ramekins or a small casserole or pie dish.

Chop onion, celery, carrots, potatoes and garlic. Melt butter on medium heat in a large saucepan or dutch oven, toss in all veggies but the garlic and saute until quite tender. Stir in garlic and red pepper flakes, let cook for about a minute, toss in 6 Tbsp of flour and stir to coat veggies. Slowly mix in veggie broth, add herbs and salt and pepper. Cook until gravy is thick and bubbly, add extra 1/4 cup of water IF the gravy is too thick. Remove from heat and add peas. Pour your filling into your prepared container(s) and throw together some biscuits.

For the biscuits; whisk together flour, baking powder, salt and pepper. Cut in 6 Tbsp of cold butter w/forks, knives, pastry cutter or your food processor. Slowly stir in milk until it comes together into a soft dough. Roll out onto floured surface with rolling pin to approximately 3/4" thick, cut out your biscuits to fit your ramekins. You will need to roll out the dough twice to get all the biscuits cut, try not to overwork it! I got about 7 biscuits out of this dough, if you have extras just bake them next to your pies on some parchment paper.

Place your biscuits on top of your pie filling and brush the tops with any leftover buttermilk. Bake at 400° for 20 minutes. Let cool for at least 10 minutes before eating. Enjoy!