

A Sutherland Belle

Asparagus & Leek Vegetable Pot Pie

INGREDIENTS

- 3 tablespoons unsalted butter
- 4 medium carrots, halved lengthwise and cut into 1 ½-inch pieces
- 2 medium leeks, white and light green parts only, sliced and then rinsed (about 2 ½ cups)
- 1 large bunch of asparagus, ends trimmed and cut into 1 ½-inch pieces
- 3 large Yukon gold potatoes, peeled and cubed into bite-size pieces
- 1 ½ teaspoon salt
- 1 teaspoon EACH: pepper, celery seed, and garlic powder (optional)
- ¼ cup all-purpose flour, plus more for work surface
- 3 cups vegetable or chicken broth
- 3 tablespoons heavy whipping cream
- 2 tablespoons crème fraîche
- 2 tablespoons whole-grain mustard
- 2 tablespoons fresh thyme leaves, divided (or 1 tablespoon dried, divided)
- ¼ cup fresh parsley, roughly chopped
- 1 frozen puff pastry sheet (from 1 [17.3-oz.] package), thawed
- 1 large egg, lightly beaten
- 1 teaspoon flaky sea salt and cracked black pepper for topping

INSTRUCTIONS

1. Preheat oven to 400°F with rack in lower third position. Bring a pot of water with a teaspoon of salt to a bowl, and cook potatoes for 10-12 minutes or until fork tender. Drain.
2. Heat butter and oil in a 10-inch cast-iron skillet over medium-high until butter is melted and foamy. Add carrots and leeks. Cook, stirring occasionally, until carrots are just beginning to soften and leeks are tender, 6 to 8 minutes. Add asparagus.
3. Sprinkle evenly with flour. Cook, stirring constantly, until vegetables are fully coated and flour smells nutty and turns golden brown, about 1 minute. Add stock, the remaining ½ teaspoon of salt, pepper, garlic powder, and celery seed; bring to a boil over high. Reduce heat to medium-high. Cook, stirring occasionally, until liquid starts to thicken, about 3 minutes. Remove from heat.
4. Stir in whipping cream, crème fraîche, mustard, 1 tablespoon of thyme, and all the parsley. Add cooked potatoes. Set aside to cool slightly, about 5 minutes.
5. Meanwhile, roll the pastry sheet onto a lightly floured work surface into a 12-inch square. Cut evenly into 3 (4-inch-wide) strips. Cut each strip evenly into 5 squares. Arrange pastry squares in a concentric-circle pattern over mixture, leaving a slight (about ½-inch) overhang around skillet edges and slightly overlapping triangles (some vegetable mixture will still be exposed around edges). Brush pastry with egg mixture; sprinkle with flaky

sea salt and fresh cracked pepper. **For thicker crust repeat the layering and wash with a second pastry sheet.*

6. Place a baking sheet lined with aluminum foil on oven rack; place skillet on sheet. Bake in preheated oven until pastry is golden brown and filling is bubbly around edges, about 30 minutes. (You may need to cover with aluminum foil if edges begin to burn.) Remove from oven; let stand 10 minutes. Sprinkle with remaining 1 teaspoon thyme.