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## VEGAN MUSHROOM & BUTTERNUT SQUASH COTTAGE PIE

by *The Gouda Life*



# Mushroom Lovers CLUB

This cottage pie is vegan and the mushrooms make it so meaty and rich. The sweetness of the squash make an amazing companion to the mushrooms and the smokey paprika warms the whole dish.

**Prep Time: 10 mins | Cook Time: 45 mins | Makes: 6 servings**

### INGREDIENTS

4 large russet potatoes, cubed  
sea salt  
1 large clove garlic, minced  
1/4 cup butter or non-dairy butter, melted  
1/4 cup warm vegetable stock or milk (dairy or non)  
2 tbsp olive oil  
24oz button mushrooms, rough chopped  
1 medium yellow onion, diced  
2 cups cubed butternut squash (fresh or frozen), cubed  
1/2 cup diced celery  
1/2 cup diced carrots  
2 cloves garlic, minced  
2 tbsp tomato paste  
sprig of thyme  
1/2 tsp smoked paprika  
1/4 tsp ground cumin  
1/8 tsp (tiny pinch) ground cinnamon  
1 cup dark beer  
1/2 - 1 cup vegetable stock  
1/4 cup frozen peas  
Salt and pepper, to taste  
fresh thyme leaves, to garnish

### METHOD

1. Place potatoes in a pot of cold, generously salted water and bring to a boil. Turn down to a simmer and let cook until potatoes are easily pieced with a fork, 10-15 minutes. Add the raw garlic and butter and mash well, Add enough liquid to make them creamy, starting with 2 tbsp and adding the full 1/4 cup if needed. If you want them very creamy, get out your handheld mixer and whip until pillowy.
2. Preheat oven to 375.
3. While your potatoes are boiling, heat up the olive oil in a large oven-safe skillet or dutch oven over med-high heat. Add the mushrooms and let cook untouched for 5-6 minutes. You want the liquid from them to be released so they start to brown and crisp. Mix and let sit for another 5-6 minutes Repeat once more. Add the onions, squash, celery and carrots

and cook until onions have softened and are just starting to brown, 5 minutes. Add the garlic, tomato paste, paprika, cumin and cinnamon and cook until tomato paste has browned lightly and everything is very fragrant, 5-6 minutes. Add the beer and peas and bring to a boil, scraping the stuck on bits from the bottom of the pan. Add the 1/2 cup veggie stock and stir everything well. If it seems a bit stodgy, add more stock. Add salt and pepper to taste.

4. Spread or pipe the potatoes over the mushroom mixture, drizzle with olive oil and bake until the top is golden brown. Sprinkle with fresh thyme, fresh ground pepper and serve.

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