

# Vegetarian Christmas Pots

Total time **55 mins** 10 mins preparation time **45 mins** cooking time

## INGREDIENTS

4 portion(s)

<b>75 g</b>	dried chestnut and cranberry stuffing mix
<b>25 g</b>	toasted flaked almonds
<b>2 tbsp</b>	olive oil
<b>1</b>	large courgette, cut into small chunks
<b>0.5</b>	red pepper, de-seeded and chopped
<b>1</b>	red onion, finely chopped
<b>25 g</b>	butter
<b>200 g</b>	mixed mushrooms, such as chestnut or oyster, trimmed
<b>1</b>	garlic clove, crushed
<b>1 tbsp</b>	plain flour
<b>175 ml</b>	vegetable stock
<b>3 tbsp</b>	Kikkoman Naturally Brewed Soy Sauce
<b>4 tbsp</b>	cranberry sauce

## PREPARATION

### Step 1

Preheat the oven to Gas 6/200°C/190°C fan oven. Put the stuffing mix and almonds into a bowl and mix with 150ml boiling water. Set aside.

### Step 2

Meanwhile, heat half the oil in a frying pan and gently fry the courgette and pepper for 3-5 minutes until starting to brown. Remove and set aside.

### Step 3

Add the remaining oil and cook the onion for 3-4 minutes until beginning to soften. Stir in the mushrooms and butter and cook for a further 3-4 minutes.

### Step 4

Stir in the garlic and cook for 1 minute. Sprinkle over the flour and gradually add the stock until combined. Add the soy sauce and bring to the boil, bubble until slightly thickened. Return the courgette chunks and stir in the cranberry sauce.

### Step 5

Spoon into 2 x 300ml individual pie dishes and leave to cool. Shape the stuffing into 6 small balls and top each pie dish with 3 balls.

### Step 6

Bake in the oven for 25-30 minutes until golden.

Sprinkle with the parsley and serve with sprouts, roast potatoes and all the classic trimmings.