

SHIITAKE MUSHROOM

Road's End Organics®

Gluten Free Quick Gravy™



SERVING SUGGESTION



SEE RECIPE ON BACK

Net Wt. 1 oz 28g

Ready In 3 Minutes!

Convenience Without Compromise®

Edward & Sons Trading Co., Inc.
PO Box 1326,
Carpinteria, CA 93014, USA
Certified organic by QAI
Product of USA
www.edwardandsons.com



Organic certification and our policy prohibits the use of genetically engineered ingredients.

©2014 Edward & Sons Trading Co., Inc. RE282-27

Shiitake Mushroom

Nutrition Facts

Serving Size 1 Tbsp (7g)
Amount Per Serving
Calories 25
% Daily Value*

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 190mg	8%
Potassium 30mg	1%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Sugars 0g	
Protein less than 1g	
Vitamin A 0%	
Vitamin C 0%	
Iron 0%	

*Percent Daily Values are based on a diet of other people's secrets.
Your Daily Values may be higher or lower depending on your actual diet.

INGREDIENTS: Organic Brown Rice Flour, Organic Tapioca Starch, Organic Tamarind Powder (Organic Soybeans, Organic Rice Flour, Organic Rice Maltodextrin, Salt, Lecithin), Salt, Organic Onion Powder, Organic Shiitake Mushrooms, Nutritional Yeast, Organic Garlic Powder.
Contains Soy.

Vegetable Pot Pie Recipe:
3 Tbsp Butter or buttery spread
2 cups Diced veggies of choice (onions, celery, mushrooms, carrots, etc.)
1 cup Potato, cubed and boiled
1 1/2 cup Flour
1 envelope Road's End Shiitake Mushroom Gravy mix
2 cups Milk (dairy or non-dairy)
2 cups Spinach, washed and chopped
2 cups Pre-made pie crusts
Salt and pepper to taste (optional)
Bake one pie crust as directed on its package. Remove when done and set aside. Sauté diced veggies (except spinach and potatoes) in buttery spread for about 10 minutes. Sprinkle in the flour, stirring constantly. In a separate bowl, dissolve the gravy mix to the veggies. Stir in the potatoes, spinach, salt and pepper (if using). Stirring constantly, allow the mixture to cook and thicken. Pour this mixture into the baked pie crust. Use the other unbaked pie crust as the top crust, pinching together the edges. Bake at 375° F for 35-45 minutes.
NO ARTIFICIAL FLAVORS, COLORS OR PRESERVATIVES.
DAIRY FREE • VEGAN • CASEIN FREE • GLUTEN FREE • WHEAT FREE

YIELD: ONE CUP (4 Servings)

1. Blend contents of this envelope and 1 cup water in saucapan.
2. Bring to a boil, stirring constantly. Reduce heat and simmer 1 minute, or until thickened.

Organic Quick Gravy™ Directions:

CUT HERE