

Difficulty:
Easy



Time:
70 minutes



Gardeners pie



Allergens: Dairy

What is it?

A Fabulous veggie version of a classic that even meat eaters will enjoy!

What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Garlic cloves	1	2	2
Carrots	1	1 1/2	2
Thyme	1/2tbsp	3/4tbsp	1tbsp
Vegetable stock	100ml	150ml	200ml
Chopped tomatoes	200g	300g	400g
Green lentils	1/2 tin	3/4 tin	1 tin
Balsamic vinegar	1/2tbsp	3/4tbsp	1tbsp
Peas	30g	40g	50g
Sweetcorn	30g	40g	50g
Mushrooms	50g	75g	100g
Mixed herbs	1/2tbsp	3/4tbsp	1tsp
Tomato puree	1/2tbsp	3/4tbsp	1tbsp
Potatoes	2	3	3
Butter	20g	30g	30g
Cheese	50g	100g	100g

**AVERAGE COST
PER PERSON
£1.27**

Kit list:

- Saucepan
- Oven dish
- Masher

**Celebrate Family
Food**

Charity no.
1125784



What to do:

Step 1: Heat oven 190/ gas 5

Step 2: Slice and chop the onion and carrot small and soften in a large saucepan with the garlic and most of the thyme.

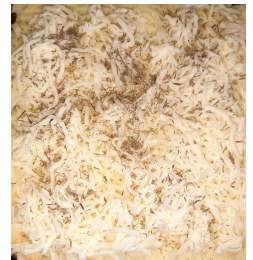
Step 3: Add the vegetable stock, tomatoes and simmer for 10 minutes.

Step 4: Add the lentils and remaining vegetables with the tomato puree and simmer for another 15 minutes.

Step 5: Meanwhile peel and dice the potato and boil until tender, Mash with the butter and most of the cheese, season with salt and pepper.

Step 6: Transfer the vegetable mix t a baking dish and cover with mashed potatoes.
sprinkle the top with the remaining cheese and thyme then bake for 35-40 minutes

Serving suggestion: Garlic bread/side salad



What did you think of this recipe? Colour in the stars to give it a rating!

