

VEGAN SHEPHERD'S PIE (with lentils)

- **Makes enough for 6 servings**
- **Costs approximately 0.27p per serving**

Ingredients

200 grams green lentils, rinsed in cold water (1 or 2 tins)

1 onion chopped

1 or 2 carrots grated.

1 stick of celery

200 grams mushrooms sliced

2 tablespoons olive oil

1 tablespoon tomato puree.

2 stock cubes

1.5kg potatoes, peeled and cut into equal sizes.

Salt and pepper to taste.

Method

Light oven 200C or Gas 6.

1. Place the potatoes in a saucepan, cover with cold water and bring to the boil. Simmer until soft-about 25 minutes.
2. Meanwhile, heat the oil in another large saucepan.
3. Add the onion and celery and stir over medium heat for 2 minutes.
4. Add the carrot and mushrooms. Stir for 1 minute.
5. Add the lentils and stir together with the tomato puree.
6. Crumble the 2 stock cubes into a measuring jug and make up to 1 pint with hot water.
7. Pour most of the stock into the saucepan until all the ingredients are just covered with stock.
8. Bring to the boil and simmer for 20 minutes, adding more stock if the mixture is dry.
9. When the potatoes are soft, drain the water and mash. Add 2 to 3 tablespoons of milk to make a soft and smooth mash.
10. Pour the lentil mixture into an ovenproof dish.
11. Cover with mashed potato, and fork to make a rough surface.
12. Bake for 15 to 20 minutes until golden brown.