Mrs Parker’s Group

Lentil and Vegetable Shepherds Pie

Season: Winter
Type: Main
Difficulty: Medium
Recipe Source: adapted from one ingredient chef
Fresh from the garden: potatoes, shallots, celery, carrots, parsley, kale

**What to do:**
- Firstly, peel and chop the potatoes into small chunks.
- Place in a pot of water and boil until tender.
- In another saucepan cover the lentils with water and boil until tender.
- Prepare other vegetables as stated.
- Add this to a large frypan over medium heat with a tablespoon of oil and allow them to soften.
- Once the veggies are softened, add the cooked lentils to the pan.
- Allow these to cook for several minutes with the vegetables.
- Preheat the oven to 180°C
- Open the cans of diced tomatoes (but do not drain them) and add these along with the parsley and kale.
- Let this filling simmer for 10-15 minutes
- Meanwhile drain the potato and mash until smooth.
- Add cheese and stir through
- Place lentil mixture into a heat proof bowl
- Top with mash and place into oven and cook until slightly browned.