



# Lentil Shepherd's Pie

**Serves 10**

## **Ingredients:**

- 2tbsp vegetable oil
- 2 onions, chopped
- 4 carrots, chopped
- 1 head celery, chopped
- 5 garlic cloves, finely chopped
- 1 pack mushrooms, sliced
- 2 bay leaves
- 1tbsp thyme
- 500g green lentils
- 1l vegetable stock
- 1tbsp tomato puree

## **For the topping:**

- 2kg floury potatoes, cooked
- 70g butter
- 100ml milk
- 50g cheddar

## **Method:**

1. Heat oil in the pan
2. Add onions, carrots, celery, garlic and fry for about 15 minutes
3. Add mushrooms and cook for a further 5 minutes
4. Stir in lentils, bay leaves, thyme and stock and simmer for about 45 minutes
5. Stir in tomato puree and season to taste
6. Mash cooked potatoes with butter and milk
7. Pour the lentil sauce into an ovenproof dish
8. Top with mashed potatoes and sprinkle with cheese
9. Bake in an oven for about 30 minutes at 170°C

