

Vegetable Cottage Pie – Family recipe

**Ingredients:**

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| 500g | Potatoes |
| 30g | Butter |
| 2 tbsp | Vegetable oil |
| 1 large or 2 small | Onion/s |
| 2 cloves | Garlic |
| 300g  | Green lentils |
| 3 large | Carrots |
| 2 tsp | Mixed herbs |
| 1 tsp | Thyme |
| 400g | Chopped tomatoes |
| 1 | Vegetable stock cube |
| 3 stalks | Celery |
| 75g | Grated cheese |
| 1 small pot | Tomato puree |

*You will also need a little milk + salt and pepper to season*

**Method:**

* Preheat the oven to 190C/170C Fan/Gas 5.
* Wash the green lentils and cover with 750ml of water. Bring to the boil and simmer for about 35 minutes. (miss out this step if you are using tinned green lentils!)
* To make the topping, place the potatoes into a large pan of water. Bring to the boil and cook for 12–15 minutes, or until tender. Drain well.
* Add the butter and mash using a potato masher. Add the milk, a little at a time, and continue to mash until smooth. Season, to taste, with salt and freshly ground black pepper. Set aside.
* To make the filling, heat the oil in a large pan over a low to medium heat. Add the onion and fry for 10 minutes, or until softened. Add the garlic, chopped celery, chopped carrots, and mixed herbs, thyme, continue to fry for a further 5 minutes, or until softened. Crumble in the stock cube and add the lentils to the pan and fry for a further 3 minutes, stirring continuously, or until golden-brown.
* Add the chopped tomatoes and tomato purée and stir well to combine. Simmer for 10 minutes, or until the sauce has thickened. Season, to taste, with salt and freshly ground black pepper. Add 1 cup of boiling water.
* Add the butter and mash using a potato masher. Add the milk, a little at a time, and continue to mash until smooth. Season, to taste, with salt and freshly ground black pepper.
* Spoon the filling into a large ovenproof dish. Spread the mashed potato over the filling in a smooth, even layer.

**Bake for 20 minutes, or until the topping is golden-brown and the filling is cooked through. Serve with steamed vegetables.**

**YouTube link -** [**https://www.youtube.com/watch?v=0toZwOZJXoY**](https://www.youtube.com/watch?v=0toZwOZJXoY)