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Vegetarian Shepherds Pie Recipe

Ingredients:

- 750g (or 3.5 cups) Potatoes
- 150ml Milk
- 100g (or 1 cup) Wensleydale Cheese - grated
- 100g (or 1 cup) Red Leicester or Cheddar Cheese - grated
- 1 Onion
- 1 Stick Celery
- 1 Carrot
- 1 Medium Leek
- 400g / 14 oz Canned Tomatoes
- 400g / 14 oz Canned Mixed Beans
- 1 Tablespoon Tomato Puree
- 1 Teaspoon Mixed Herbs
- 1 Tablespoon Olive Oil
- Salt and Pepper

Equipment needed:

- Chopping Board and Sharp Knife
- Vegetable Peeler
- Ovenproof dish, measuring approx. 20cm by 20cm
- 2 Large Saucepans (preferably non stick)
- Colander
- Grater
- Potato Masher
- Measuring Jug

Method:

1. Preheat the oven to 180 ° C / Gas mark 4 / 350 ° F
2. Peel and chop the potatoes into small chunks (approx. 4 cm)
3. Bring a large saucepan of water to the boil, add the potatoes and a small pinch of salt. Cover and leave to cook for 20 minutes, or until the potatoes are soft when tested with a knife.
4. Meanwhile.....Peel and chop the onion, leek and carrot so that all the vegetables are in bite sized pieces.

5. Put the second large pan onto a medium heat and add the olive oil. Place the chopped vegetables into the saucepan and stir well. Sautee for 10 minutes.
6. Drain the canned beans, rinse well and add to the vegetables in the pan. Open the canned tomatoes and pour into the same pan. Measure out and add the tomato puree and the mixed herbs. Give it all a good stir and leave to cook for a further 10 minutes.
7. When the potatoes are cooked, drain these and return to the saucepan. Pour the milk over the potatoes and sprinkle the grated Wensleydale cheese on top. Mash thoroughly until it is smooth and there are no lumps. Add salt and pepper to taste.
8. Spoon the tomato / vegetable mixture into the bottom of the ovenproof dish. Top with the mashed potato. Use a fork to make light indentations in the top of the mash (this helps to create a tasty slightly crunchy layer on the top of the pie once it is cooked) Sprinkle the grated cheddar / red Leicester evenly over the top.
9. Place in the oven for 20 minutes, or until the topping is golden