

# Lentil Shepherd's Pie

Serves 2-3

## Ingredients

- 1 reduced salt chicken stock cube
- 2 cloves of garlic
- 100g (4oz) brown or red lentils
- 450g (1lbs) potatoes, roughly chopped
- 10g (1/4oz) butter (optional)
- 3 tbsp milk
- 1 onion, chopped
- 2 carrots, chopped
- 100g (4oz) mushrooms, roughly chopped
- 1 stick of celery, sliced
- 1 tbsp dried parsley
- 1 tsp dried thyme
- 1 bayleaf

## **Method**

Prepare all the vegetables and the garlic.

Cook the lentils in enough water to cover until they are tender (20 minutes).

Cook the potatoes in boiling salted water. When tender, drain and mash with the butter and milk to obtain creamy (not sloppy) mashed potatoes. Season to taste.

When the lentils have boiled for 20 minutes add the onion, celery, carrots and cook until almost tender.

Add the mushrooms, the stock cube and the herbs and continues to cook for another 6-10 minutes.

Remove the bay leaf and spread the lentils and vegetables out in an ovenproof dish.

Cover with mashed potatoes about 2cm thick. Use a form to decorate the top if you like. Bake at 200C (375F, gas 5) for 30-40 minutes, until the top is nicely browned. Your grill may be used to brown the top.