

Lentil Gardener's Pie

This is a delicious, homely and satisfying dish, made with brown lentils. You could use green lentils too. We use dried and do the whole soaky thing, but you don't have to. You could just use tins. ☺. (OA) = or alternative.

Ingredients.

250g dried, soaked and rinsed brown lentils, or two tins drained.
2 carrots
1 large white onion
4 white potatoes
2 sweet potatoes
200ml veg stock
Maggi seasoning (OA)
Bisto Best caramelised onion (OA)

8" x 8" x 4" deep ovenproof dish, or as near as.



Serves 4 to 6.

Method. Preheat the oven to 200c, 390f, Gas 6. If you're using dried lentils, start with 250g in dry weight and soak as long as you usually do. We do 24 hours, then rinse well and cook for around 20 minutes. Set aside. Peel and cut all your potatoes and get them boiling in pan together. Once softened you can mash them and set aside to cool a little.

Cut the carrots into small pieces, or use a grater on the biggest side, and chop your onion. Put them in a pan together either with a little oil, or a little stock if you steam fry. Cook for around 5 minutes. Add the cooked, drained lentils and a splash more stock if needed. Add maggi seasoning (OA) to taste, and slowly sprinkle the gravy powder, or add your roux, until you have the flavour and thickness you want.

Place into the ovenproof dish and flatten out with a spatula or slice. Add your mashed potatoes on top, put a big spoonful in each corner first, then one in the middle before filling the gaps. Make sure the mash is evenly spread and covering all of the lentils completely, before combing the top with a fork to make suitable ridges. Bake in the oven for around 30 to 40 minutes, or until the top is crispy with darkened edges.

Serve with gravy or sauce and lots of steamed green vegetables. Sprouts, long stemmed broccoli and spring greens all go really well.

There is a recipe vlog for this dish. [RECIPE VLOG](#)

Did you know you can make lentil flatbreads with just lentils and water? [RECIPE VLOG](#)