Vegan Lentil Shepherd's Pie

Ingredients

1 tbsp olive oil

1 large onion, halved and diced finely

2 large carrot finely diced

1 celery stalk finely chopped

2 tbsp thyme chopped

200ml red wine

400g can chopped tomatoes

2 vegetable stock cubes

400g can green lentils

3-4 Sweet potatoes

1 rooster potato

Method

STEP 1

Heat 1 tbsp olive oil in a pan, slowly fry the vegetables with some salt until soft and sweet.

STEP 2

Pour in 200ml red wine, and reduce by half over high hear

STEP 3

Next add a 400g chopped tomatoes, then crumble in 2 vegetable stock cubes and the 2 tbsp chopped thyme and simmer for 10 mins.

STEP 4

Tip in a 410g can green lentils, including the juice, then cover and simmer for another 10 mins or until the sauce has thickened.

STEP 5

Meanwhile, cut all the potatoes into the same size, and bring to the boil in salted water until tender, drain well, mash, season and add some olive oil and mash through.

STEP 6

Pile the lentil mixture into a pie dish, spoon the mash on top. The pie can now be covered and chilled for 2 days, or frozen for up to a month.

STEP 7

Heat oven to 190C/170C fan/gas 5. Cook for 20 mins if cooking straightaway, or for 40 mins from chilled, until golden and hot all the way through.