

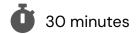




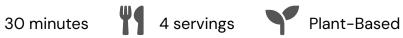
## **Lentil Cottage Pie**

### with Cauliflower Top

Lentils cooked in a rich tomato and vegetable sauce and baked with a fluffy cauliflower top sprinkled with lupin crumb.







# Portion it!

Add more vegetables to the sauce to make extra servings! You can freeze any leftovers of this dish into small portions for weekday lunches.

TOTAL FAT CARBOHYDRATES

33g

64g

#### **FROM YOUR BOX**

CAULIFLOWER	1
BROWN ONION	1
CELERY STALKS	2
CARROTS	2
ROSEMARY SPRIG	1
TINNED LENTILS	2 x 400g
TOMATO SUGO	1 jar
GARLIC CLOVE	1
LUPIN CRUMB	30g
	1 sleeve
WATERCRESS	i sieeve

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, red wine vinegar

#### **KEY UTENSILS**

large frypan with lid, saucepan, oven dish, stick mixer or food processor (optional)

#### **NOTES**

Cook the lentil and vegetable filling in an oven proof frypan if you have one. This will save you using an oven dish in step 5.

If you don't want to make a pie, you can serve the lentils on a bed of cauliflower mash instead!



#### 1. COOK THE CAULIFLOWER

Set oven grill to 220°C.

Bring a large saucepan of water to a boil. Cut cauliflower into small florets. Add to boiling water to cook for 8-10 minutes, or until softened (see step 4).



#### 2. SAUTÉ THE VEGETABLES

Heat a frypan over medium-high heat with **oil** (see notes). Dice onion, celery and carrots. Add to pan as you go. Cook for 5 minutes.



#### 3. ADD LENTILS AND SIMMER

Chop rosemary leaves. Add to pan along with drained lentils, tomato sugo and 1/4 jar water. Simmer for 5 minutes. Season with salt and pepper to taste.



#### **4. BLEND THE CAULIFLOWER**

Drain cauliflower and return to pan along with crushed garlic clove. Blend or mash cauliflower until smooth. Season with **salt** and pepper to taste.



#### **5. BAKE THE PIE**

Transfer lentil sauce to an oven dish and spread over cauliflower mash (see notes). Sprinkle with lupin crumb. Drizzle with olive oil and grill in oven for 5 minutes, or until golden.



#### **6. FINISH AND SERVE**

Dress watercress with 1/2 tbsp olive oil and 1/2 tbsp vinegar. Serve with lentil pie at the table.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



