



VEGGIE MONDAY PIE



INGREDIENTS

SERVES 5

- | | |
|------------------------------|----------------------------|
| 1 tbsp vegetable oil* | 75g cheddar cheese, grated |
| 300g meat free mince | Salt and pepper* |
| 1 onion, finely chopped | |
| 1 large carrot, diced | |
| 400g tin chopped tomatoes | |
| 1 tin baked beans | |
| 1 vegetable stock cube | |
| 1 tbsp tomato puree | |
| 500g potatoes, thinly sliced | |

FUN FACT

This recipe is called Monday Pie since it traditionally used weekend left-overs!

*Not provided

ALLERGENS

Dairy (cheese), **celery** (stock cube), **soya** and **gluten** (meat free mince)

EQUIPMENT

Chopping board, knife, large frying pan, wooden spoon, ovenproof dish (20x30cm), cheese grater

STEP 1

- Chop the onions, dice the carrot and thinly slice the potatoes.
- Heat the oven to 180°C/160°C fan, gas mark 5 or see STEP 4 if not using the oven.



STEP 2

- Heat the oil in a frying pan and gently fry the onions and carrots until soft.
- Add the meat free mince and gently fry until brown.
- Add the baked beans, tinned tomatoes and tomato puree and then crumble in the stock cube. Stir through together.



STEP 3

- Simmer until the mixture has thickened. If too thick, add a little more water.
- Season with salt and pepper.



STEP 4

- Transfer the mixture to an oven proof baking dish.
- Carefully lay the sliced potatoes on top.
- Energy saving tip – if you don't want to use the oven you could gently simmer the beef mixture for 25-30 mins, boil the slices of potato and serve together.



STEP 5

- After 40 mins, remove the pie from the oven and sprinkle the grated cheese on top.



STEP 6

- Put your pie back in the oven and cook for a further 10 minutes or until the cheese is golden.
- Remove from the oven and enjoy!



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