

# 'Use what you have' Veg Pie



## Ingredients

- Ready Made Pastry
- 2 potatoes, diced
- 2 carrots, diced
- 1 small onion, diced
- 2 tbsps of peas
- 1 tin of lentils, drained
- Mixed herbs and cayenne pepper
- 2 tbsps tomato purée

## Method

- Heat the oven to 170°C/150°C (fan)/Gas mark 4.
- Place the veg into a large mixing bowl, add the herbs, pepper and toss.
- Add the peas and lentils and mix through the vegetables/herbs.
- Add the tomato purée and mix through the ingredients. Add 1 cup of warm water (not hot) and mix through.
- Transfer the ingredients into an oven proof dish. Roll out the pastry on top of the vegetable mix.
- Push the pastry into the sides of the dish, brush lightly with milk. Pierce 2 small slits into the middle of the pastry using a knife.
- Bake in the oven for 35–40 minutes.

## Chef's Tip

Add minced meat or leftover chicken before baking.

