



KaterVeg! Vegan and Gluten-free Shepherd's Pie

Serves approx. 10

Ingredients:

- 2kg KaterVeg! Vegan mince
 - 3 Onions, large
 - 3 Celery sticks
 - 4 Garlic cloves
 - 4 Carrots
 - 50ml Olive oil
 - 3 Bay leaves
 - 3 Sprigs thyme
 - 3 tbsp free-from Worcestershire sauce
 - 1L Vegetable stock
 - 2 tbsp Tomato paste
 - Salt and Pepper to taste
- 2kg Mashed potatoes



Method:

1. Finely dice the onions, carrots, celery and garlic.
2. In a large sauté pan add the olive oil and gently fry the vegetables for 2-3 minutes.
3. Add the bay leaves and thyme and cook for a further 2 minutes.
4. Add the free from Worcestershire sauce, vegetable stock and tomato paste.
5. Bring to the boil, add the vegan mince and simmer for approx. 10-12 mins. Adjust the seasoning with salt and pepper.
6. Spoon the mixture into a pie dish and top with the mashed potatoes.
7. Cook in a pre-heated oven at 200°C until the potato topping is golden brown.