

Vegetarian Shepherd's Pie with Lentils from The Minimalist Baker

Ingredients:

- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 T olive oil
- 1-1/2 cups uncooked brown or green lentils, rinsed and drained
- 4 cups vegetable stock
- 2 tsp fresh Thyme or 1 tsp dried Thyme
- 1-10 ounce bag frozen mixed vegetables (peas, carrots, green beans and corn)
- OPTIONAL: shredded cheddar cheese

You will need a bowlful of mashed potatoes either home-cooked, instant, or the ready-to-eat version.

Directions:

1. Preheat oven to 425°
2. In large saucepan over medium heat, sauté onions and garlic in one tablespoon olive oil until lightly browned and caramelized, about five minutes.
3. Add a pinch of salt and pepper. Add lentils, stock, and thyme and stir. Bring to a low boil, reduce heat and simmer until lentils are tender. This could be 20 to 35 minutes. CHECK THEM for doneness after 20 minutes.
4. Add the frozen veggies, stir and cover for flavors to blend together.
5. OPTIONAL: To thicken: Remove one-half of the mixture and whisk in two tablespoons of corn starch, return to the pan and whisk or stir to thicken.
6. Transfer to a lightly greased two-quart baking dish. Top with shredded cheese if desired; cover with prepared mashed potatoes. With a fork or spoon tap down the potatoes to smooth and lightly season with S&P.
7. Place on a baking sheet in case of "overflow" - bake for 10-15 minutes until potatoes are slightly browned on top.
8. Let cool, the longer it cools the thicker it becomes.
9. Serve. Reheats well in a microwave.

Bon Appétit!

