
VEGETARIAN COTTAGE PIE



INGREDIENTS:

- *1 lb Impossible Burger*
- *One cup of cooked French lentils. They're very tiny.*
- *1/2 cup portobello mushroom condensed soup This gives you the gravy that kind of makes it work all the better.*
- *Chopped carrots, celery cauliflower potato vegetables of your choice about a cup*
- *Mashed potatoes or mashed cauliflower*
- *1 cup shredded cheddar cheese*

PLEASE CONSIDER ANY ALLERGIES BEFORE PREPARING THIS RECIPE

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METHOD:

- 1. While I make this in a crockpot. It can be made in a deep saute pan or an electric frying pan. The crockpot gives you a better binding.*
- 2. Brown the burger and add a small amount of the portobello mushroom soup.*
- 3. Add the lentils*
- 4. Add salt, pepper, and spices to taste. (I use garlic and onion powder, red pepper)*
- 5. In a separate pot make your mashed potato or mashed cauliflower. (you can use instant if you are short on time and there is frozen cauliflower)*
- 6. In about 3 hours allowing the flavours to blend, move the meat mixture to individual chafing dishes, top with cheese and the mash. Put the individual portions under the broiler until the mash is lightly browned.*
- 7. (alternate method) add the cheese to the bottom of the crockpot. When cool release into a large flat dish and top with the mash, You can then slice and serve in sections.*
- 8. You can also serve the portobello mushroom soup as a gravy.*