



Cottage Pie Veggie Night

Ingredients

- 37 g MAGGI Cottage Pie Recipe Base
- 750 g Potatoes
- 0.5 cup Reduced Fat Milk
- 200 g Onion
- 400 g Lentils
- 400 g Bean, Cannellini, Canned
- 400 g Can Chopped Tomato
- 200 g Frozen mixed vegetables
- 60 g Grated cheese

Instruction

1. Preheat oven to 200°C/180°C fan forced.
2. Boil and mash potatoes. Add milk to mash, stir through. Set aside.
3. Heat 2 tsp oil in pan, add onion and cook for 2 minutes. Add lentils and beans.
4. Add combined tomatoes and MAGGI Recipe Base, bring to the boil, stirring. Add mixed vegetables, simmer uncovered for 10 minutes.
5. Transfer vegetable mixture to ovenproof dish and spread mashed potatoes evenly over top. Sprinkle with cheese.
6. Bake uncovered for 20 minutes or until golden brown. Enjoy!

Nutrition

Carbohydrates	122.87 g
Energy	122.87 g
Fats	122.87 g
Protein	42.53 g

🕒 65 Minutes

⊕ 4 Portions