



## Lentil Shepherd's Pie with Butternut Squash

Serves 6

### Ingredients

1 large or 2 small butternut squash deseeded and quartered.	2 bay leaves
3- 4 tbsp olive oil	few sprigs thyme
1 onion, chopped	100ml red wine
2 carrots, diced	200ml vegetable stock
1 stick celery, diced	500g cooked Puy Lentils
2 garlic cloves, finely chopped	2 tbsp tomato purée
200g chestnut mushrooms, sliced	1 can chopped tomatoes

### Method

Oven Function 3D or 4D Hot Air at 190°C.

Hand Blender

1. Place the butternut squash in the universal pan and brush with half the oil. Season with salt and pepper. Bake in the oven for 35-40 minutes until soft.
2. Heat a tablespoon of oil in a large saucepan. Add the onions, carrots and celery and cook over a low heat for 10 minutes. Stir in the garlic then turn up the heat, then add the mushrooms and cook for a few minutes.
3. Add the bay leaves and thyme. Stir in the red wine and allow to bubble for 2-3 minutes. Pour in the vegetable stock, tomato puree and chopped tomatoes. Bring to the boil, then lower the heat and simmer for 20 minutes. Add the lentils and cook for another 15 minutes. Season with salt and pepper. If the lentil mixture looks very runny, allow to bubble to reduce for a few more minutes. Tip into a large ovenproof dish and spread evenly.
4. When the butternut squash is cooked, remove from the oven and allow to cool slightly. Use a spoon to scoop out the flesh and transfer to a bowl. Add about one tbsp olive oil, salt and pepper. Use the hand blender with the blender foot attached to mash the butternut squash. Cover the lentils with the mash.
5. Bake for about 35 minutes or until golden brown and piping hot.

Note: This dish can also be cooked using Hot air Eco. For recommended shelf levels please refer to your instruction manual. .