

## **Vegan Shepherd's Pie II**

*Serves 4*

### **Ingredients:**

- 1/2 (12oz) box instant mashed potatoes
- 1.5 cups hot water
- 1 cup of soy milk
- Salt
  
- 2 (15oz) cans of cooked lentils
- 1 med onion, finely diced
- 2 cloves of garlic, finely diced
- 2 stalks of celery, finely chopped
- 2 veggie bouillon cubes
- Fresh thyme sage & rosemary sprigs from the garden - chopped finely
- 1/2 box fresh chopped mushrooms
- 1 (10oz) can tomato soup
- 3 (12oz) bags of frozen peas and carrots
  
- Vegetarians can add cheese if desired after removing from dutch oven.

### **Equipment Needed:**

- 8" Dutch oven & lid
- charcoal & chimney starter
- knife & cutting board
- mixing spoon (for stirring)
- large mixing bowl & whisk

### **Directions:**

1. Start 20 briquettes in chimney starter.
2. Set out any frozen items that may still need to defrost.
3. Make instant mashed potatoes: Warm water in pan; add salt & instant mashed potatoes all at once & stir until well combined. Add soy milk and stir. Set aside.
4. Set 14 coals under dutch oven. Cook onions, garlic and celery in olive oil until onions are translucent
5. Add lentils and bouillon cubes, soup, mushrooms, frozen vegetables, and chopped herbs and mix well.
6. Spread the mixture out in the bottom of the dutch oven so that it covers the entire pan.
7. Spread prepared mashed potatoes on top of the meat mixture.
8. Cover dutch oven with lid and put the rest of the hot coals on top.
9. Bake for 15-20 minutes, until everything is hot.