

VEGETABLE SHEPERD'S PIE

This vegetarian take on the classic dish is sure to be a new dinner favorite for cold days. Enjoy fresh veggies blanketed by creamy, cheesy mashed potatoes in this easy meal!



1.5 pound potatoes, peeled and cut into 1-inch chunks

1/2 cup - 1 cup buttermilk

3 tablespoons butter, divided 2 T and 1 T

1 large onion, diced

1 clove garlic, minced

1/2 cup finely diced carrot (about 3 carrots)

1 (11-ounce) can corn kernels, drained

1 teaspoon dried Italian herbs

3 tablespoons all-purpose flour

1 (14-ounce) can vegetable broth

1 1/2 cups lentils, drained

8 ounces shredded cheese

- 1. Preheat** oven to 350 degrees.
- 2. Place** potatoes in a large saucepan and cover with 2 inches of water. Bring to a simmer over medium-high heat. Reduce heat to medium, partially cover and cook until tender, 10 to 15 minutes. Drain and return the potatoes to the pot.
- 3. Add** buttermilk, butter and 1/4 teaspoon each salt and pepper. Mash with a fork or potato masher until mostly smooth.
- 4. Heat** 1 tablespoon butter in a large skillet over medium-high heat. Add onion, garlic, and carrots. Cook, stirring occasionally, until softened, 3 to 5 minutes.
- 5. Stir** in corn, dried herbs and 1/4 teaspoon pepper; cook, stirring occasionally, for 2 minutes. Sprinkle with flour and stir to coat.
- 6. Stir** in broth. Bring to a simmer; cook, stirring frequently, for 1 to 2 minutes. Stir in drained lentils and cook, stirring constantly, for 2 minutes.

(instructions continued on next page)



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- 7. Spread** the hot lentil mixture in the baking dish. Top with the mashed potatoes. Sprinkle with cheese.
- 8. Bake** in the oven for 8 to 10 minutes, until the cheese melts.

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