**CRISPY TOPPED VEGETARIAN PIE**

**Vegetarian Main:** This recipe provides a portion of starchy food and non-dairy source of protein. It counts towards the standard to provide a portion of starchy food each day and portion of non-dairy source of protein for vegetarians at least three days each week.

Recipe adapted from: Derbyshire County Council

**Ingredients**

- 150g carrots, peeled and sliced
- 150g cauliflower, trimmed
- 150g broccoli, trimmed
- 11ml (1tbsp) vegetable oil
- 85g onion, peeled and finely chopped
- 2g (½ clove) garlic, peeled and finely chopped
- 800g canned chopped tomatoes
- 65g tomato purée
- 1kg for primary or 1.3kg for secondary cannellini beans, drained (drained weight primary 600g, secondary 800g)
- 1.7kg potatoes, peeled and thinly sliced
- 170g reduced-fat cheese, grated

**Method**

1. Pre-heat the oven to 180oC/350oF/gas mark 4.
2. Steam the vegetables until tender, drain and leave to cool.
3. Heat the oil in a pan and add the onion. Cook until softened.
4. Add the garlic and cook for a further minute. Add the chopped tomatoes and tomato purée and combine.
5. Mix all the vegetables and beans with the tomato mix and put into tin.
6. Top with the potatoes and sprinkle with cheese.
7. Bake in the oven for approximately 30 minutes until golden and reaches the required core temperature.

**Serving suggestion:** with a seasonal salad.

**Number of portions this recipe makes:**
- 12 primary servings (325g)
- 8 secondary servings (510g)

**Prep:** 15 minutes  
**Cook:** 1 hour

**Allergy information:**
- Milk, sulphites

**Top Tips**
- Use a stronger tasting cheddar as you need less.