

Cheesy Lentil Bake

Ingredients

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- 1 tbsp cooking oil
- 1 onion, chopped
- 1 carrot, chopped
 - 150g red lentils
- 1 tsp garlic granules
- 420ml vegetable stock
 - 100g cheese, grated
 - 1 egg, beaten
- Salt and pepper, to season
- 100g cherry tomatoes, sliced
 - 2 tbsp breadcrumbs

Method

- 1.** Preheat the oven to 180°C/fan 160°C/gas 4.
- 2.** Heat the oil in a large saucepan over a medium heat. Add the onion and fry for a few minutes until soft.
- 3.** Add the carrot, lentils, garlic, and stock and put a lid on the pan. Bring it to the boil then simmer for about 20 minutes or until all the stock is absorbed.
- 4.** Add 75g of the cheese and the egg to the lentil mixture and stir thoroughly. Season well.
- 5.** Spoon into a shallow ovenproof dish and smooth the top. Top with the tomatoes.
- 6.** Sprinkle the breadcrumbs and remaining cheese over the top.
- 7.** Bake until the topping is golden brown and crisp, about 30 minutes, but keep checking so it doesn't burn.