

# Red Lentil & Veg Cobbler

## Ingredients



- 1 onion, diced
  - 1 tbsp oil
- 2 garlic cloves, crushed
  - 1 tbsp paprika
- 2 potatoes, chopped
- 2 carrots, chopped
- 1 parsnip, chopped
  - 100g red lentils
  - 1L veg stock
- 150g self-raising flour
  - 65g butter
  - 70ml milk
- 100g grated cheese

## Method

- 1.** Add the oil to an oven proof pan. If you don't have one you can use a pot and then transfer to a casserole dish before adding the cobbler.
- 2.** Fry the onion and garlic until softened.
- 3.** Add the paprika and stir well.
- 4.** Add the carrots, potatoes and parsnip and stir well.
- 5.** Add the red lentils and then enough of your stock to cover - you may need to add more as the lentils soak it up.
- 6.** Cook for around 20 minutes until the potato is soft.
- 7.** To make the cobbler, mix the flour and butter until it resembles breadcrumbs.
  - 8.** Add the milk and stir to make a dough.
  - 9.** Roll out and cut into rounds.
- 10.** Pop on top of the lentil mix and grate cheese over.
- 11.** Pop in the oven for 15 minutes at gas mark 6 or 200c.