



VEGETABLE COTTAGE PIE WITH SQUASH CRUST

900g mixed vegetables – potato, sweet potato, baby marrow, butternut, red pepper, carrots, mushrooms and eggplant, all diced

45ml olive oil

1 bottle Woolworths organic tomato pasta sauce

1 tin (410g) All Gold Mediterranean Ratatouille

2-3 bay leaves

1 sprig rosemary

coarse salt, black pepper, herbamare to taste

½ tin (approx. 200g) chick peas, lightly mashed (optional)

½ tin (approx. 200g) cannellini beans (optional)

Sauté vegetables in a deep, very hot frying pan or pot with the olive oil for about 3 minutes. Stir frequently.

Season well and sauté for a few more minutes or until the vegetables are just beginning to soften. Add the tomato pasta sauce and Mediterranean Ratatouille as well as the bay leaves and rosemary. Place in a sprayed ovenproof dish. Set aside.

MASH SQUASH CRUST

3 large gem squash, seeded and cooked

30g butter or margarine

coarse salt, black pepper and herbamare to taste

Cut squash in half, deseed and then boil in water until softened. Remove flesh from the shells and mash lightly with a fork. Toss with butter or margarine. Season to taste. Spread lightly on top of vegetables.

Preheat oven to 180° C.

Roast on middle rack uncovered for about 25 minutes or until heated through and browned.

Serves 4-6