

# Lentil and Veggie Sheperd's Pie

Continuing on with our meatless meals, next up is this hearty, filling, won't miss the meat lentil and veggie shepherd's pie. It seems like shepherd's pie is a mid winter type of meal but it can be so rainy and windy during April that the pie is more than welcomed to warm you up. Enjoy.

xoxo,  
Kristin

1) In a large saucepan combine, 14 ounce can broth, lentils, the water and minced garlic. Bring to boiling, reduce heat. Simmer, covered for 20 minutes. Add carrots, parsnips and onions. Return to boiling, reduce heat. Simmer, covered for 10 to 15 minutes more or just until vegetables and lentils are tender. Stir in chard, remove from heat. Stir in undrained tomatoes, tomato paste and 2 tbsp. fresh basil.

2) Meanwhile, preheat oven to 350 degrees F. In a large pot cook sweet potatoes and whole garlic cloves in enough boiling, salted water for 20 minutes or until tender; drain. Mash with a potato masher; add ghee and enough of the extra broth until the potatoes are light and fluffy. Stir in 1 tbsp. basil.

3) Transfer lentil mixture to an ungreased 2-2 1/2 quart casserole dish. Spread potato mixture evenly over lentil mixture.

4) Bake uncovered about 35 minutes or until heated through.