**Vegetarian Sheppard’s Pie**

Ingredients

* 2/3 of an Aubergine
* ½ a large sweet potatoes
* Rooster Potatoes for the Mash on top(varies on size or roasting dish)
* 2 cloves of garlic
* 1 Tblsp of Coriander seeds
* Red Wine(varies on preference but about half a glass)
* 300ml Veg Stock
* 1 tin of chickpeas
* 1 tin kidney beans
* 250g of lentils

Directions

First off roast the sweet potatoes, carrots and aubergine for 15 minutes. I cut mine up into sizable chunks but whatever size you like is fine. Half cook the lentils as per the instructions and set aside. Cook the potatoes for the mash on top; the amount varies on the dish used.

In a big pan, fry the finely chopped onion until translucent and add in the ground coriander (don in the mortar and pestle). Fry for a few minutes, add in the roasted veg and fry for a few more minutes. Add in a healthy splash of wine and the stock. Add in the drained and washed chickpeas and kidney beans as well as the lentils and let simmer for a half hour.

Put in a casserole dish and spread the potatoes on top until it covers the mixture. Place in a pre heated oven (160 – 180°C) and cook covered for 20 minutes (if cold) or until the juices are bubbling. Uncover the pie and cook for 10 minutes or until golden brown on top. Finally grate cheese on top and cook again until the cheese is golden brown.