

# Minced vegan “Beef” and Onion Pie



## Ingredients (serves 2)

- 1 carrot, peeled and chopped
- ½ onion, peeled and chopped
- 1 celery stick, chopped
- 1 tbsp olive oil
- 200g vegan mince
- 2 teaspoons tomato purée
- 1 teaspoon marmite
- 100ml stock
- Dairy-free milk to glaze
- ½ ready-rolled puff pastry (about 160g)
- Salt & Pepper to taste

## Method

1. Pre-heat the oven to 200° C.
2. Fry the onion, carrots and celery in the oil in a large frying pan until softened. Add the vegan mince, increase heat and cook for 5 mins or until well browned. Stir in the tomato purée, marmite and stock. Simmer for 5 mins until the sauce has thickened slightly. Cool for 10 mins.
3. Brush the dish with vegan spread then spoon the mixture into the pie dish.
4. Lay the pastry on top and trim. Seal edges with a fork and brush the pastry with dairy-free milk. Make several holes in the top with a fork and cook for 25-30 mins or until the pastry is golden and risen.
5. Serve with new potatoes and minted garden peas.

