



Total Time
MIN.

Serving Size
11.5 OZ/326 G

Difficulty
EASY

Lentils and mushrooms mimic the ground meat filling in this delicious and nutritious vegetarian shepherd's pie.

Yields
12

INGREDIENTS

	WEIGHT	MEASURE
Vegetable Oil	3 tbsp	45 mL
Mushrooms, sliced	1 1/2 lbs	750 g
Garlic, minced	2 tbsp	30 mL
Fresh Rosemary, chopped	1 tbsp	15 mL
Lentils, drained and rinsed	2 cans 48oz each	2 cans 540mL each
Campbell's® Condensed Minestrone Soup	1 can 48 oz	1 can 1.36 L
Italian seasoning, dried	2 tbsp	30 mL
Black Pepper	2 tsp	10 mL
Yukon Gold Potatoes, diced	2 1/4 lbs	
Butter	3 tbsp	45 mL
2% Milk	1/2 cup	125 mL
Salt	1 1/2 tsp	7 mL
Fresh Chives, finely chopped	2 tbsp	30 mL



INSTRUCTIONS

1. To large high-sided skillet or saucepan set over medium heat, add oil. Add mushrooms, garlic and rosemary; cook, stirring occasionally, for 8 to 10 minutes or until starting to brown.
 2. Stir in lentils and condensed minestrone soup; bring to a boil. Reduce heat to low and cook, stirring occasionally, for 3 to 5 minutes or until warmed through. Season with Italian seasoning and pepper. Remove from heat.
 3. In large saucepan of boiling water, cook potatoes, stirring occasionally, for 25 to 30 minutes or until tender. Drain well. Transfer to large bowl. Add butter, milk and salt. Mash until smooth and creamy.
 4. Spread filling evenly in bottom of greased 2 1/2-inch-deep (6 cm) half-size hotel pan. Top evenly with mashed potatoes.
 5. Bake in 425F (220C) oven for 18 to 20 minutes or until bubbling and browned, and until internal temperature of 165F (74C) or higher is held for 15 seconds.
- CCP: Hold hot at 140F (60C) or higher for serving. Garnish with chives before serving.
- CCP: For skinny mashed potatoes, substitute milk with vegetable broth, and butter with olive oil.