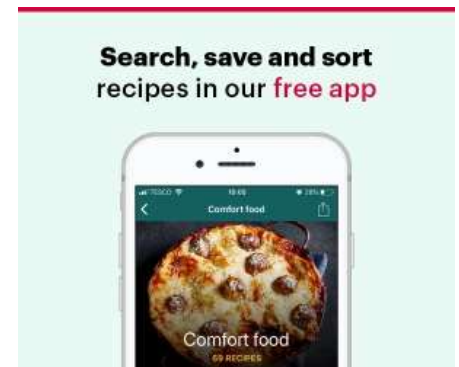


Winter vegetable pie



Method

1. Heat 1 tbsp of the oil in a flameproof dish over a medium heat. Add the onions and cook for 10 mins until softened, then stir in the flour and cook for a further 2 mins. Add the carrots, cauliflower, garlic and rosemary, and cook for 5 mins, stirring regularly, until they begin to soften.
2. Tip the tomatoes into the vegetables along with a can full of water. Cover with a lid and simmer for 10 mins, then remove the lid and cook for 10-15 mins more, until the sauce has thickened and the vegetables are cooked. Season, stir in the peas and cook for 1 min more.
3. Meanwhile, boil the potatoes for 10-15 mins until tender. Drain, then place back in the saucepan and mash. Stir through enough milk to reach a fairly soft consistency, then add the remaining olive oil and season.
4. Heat the grill. Spoon the hot vegetable mix into a pie dish, top with the mash and drag a fork lightly over the surface. Place under the grill for a few mins until the top is crisp golden brown.



Ingredients

- 2 tbsp olive oil
- 2 onions, sliced
- 1 tbsp flour
- 300g (about 2 large) carrot, cut into small batons
- ½ cauliflower, broken into small florets
- 4 garlic cloves, finely sliced
- 1 rosemary sprig, leaves finely chopped
- 400g can chopped tomato
- 200g frozen pea
- 900g potato, cut into chunks
- up to 200ml/7fl oz milk



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