

Veggie Pie

Veggie Suggestions

Potatoes Onions Leeks Carrots Broccoli Cabbage Cauliflower
Swede Parsnip Spinach Silver beet Turnip Spring Onion (at the mashing stage)
Pumpkin Zucchini Yams.

Use any vege's you have, say at least 4-5 varieties including potatoes, or anything you want to use up.

Cut up and boil together allowing other item to cook longer than others, i.e. / potatoes to spinach.

While cooking veggies, make a white sauce, but not very thick! When veges are cooked, mash and add white sauce together adding pepper and salt to taste.

Grease oven proof dish approx. 20cm x 30cm and about 6cm deep.

Spread mixture and sprinkle grated cheese then sprinkle bread crumbs on top of cheese – not too much as this makes a lovely cheesy crust on top of the pie.

Place in the oven at 180 degrees for 30-40 minutes and allow the top to be golden brown.

This dish can be prepared a day before but allow extra time to heat through at the same heat 15mins more approx.

Serve with any meat.

A great way to get fussy eaters to eat veggies they don't that are in there.