

Green Lentil and Sundried Tomato Pot Pie with Mushrooms and Gruyere Cheese

6 Servings

2 cups Dry Green Lentils Rinsed and Soak for two hours and cook until al dente

1 small yellow onion cut in half and slice

1 ripe tomato diced

¼ cup sundried tomatoes cut into strips and rehydrated

¼ cup shitake mushrooms julienned

¼ cup tomato juice

¼ cup gruyere cheese shredded

1 sheet puff pastry dough cut into strips

Salt and pepper to taste

2 teaspoons fresh chopped oregano

In a sauté pan sauté onion, mushrooms, sundried tomatoes and diced tomatoes. Season with salt, pepper and chopped oregano. In a separate pot add cooked lentils and tomato juice and bring to a simmer. Stir in sautéed items to lentils and turn off heat and taste for seasonings. Pour mixture into a greased casserole dish and top with grated cheese. Then top with strips of pastry dough and bake in oven at 350 for 25 min. or until crust is brown.



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