



# Veggie Hot Pot

10 Portions

## Ingredient

## Amount

Potatoes	400g
Onions	215g
Celery	50g
Mixed Vegetables	300g
Cauliflower	100g
Garlic Puree	1g
Mixed Herbs	1g
Chopped Tomatoes	250g
Tomato Paste	30g
Gravy Granules	15g
Grated Cheese	75g

## Method:

- Par boil potatoes and drain well and slice
- Dice onion and gently fry
- Add mixed vegetables, garlic puree, celery, herbs, chopped tomatoes and tomato puree
- Bring to boil and gently simmer for 30 minutes (add water if needed)
- Thicken with gravy and season, transfer to a tin
- Top the hot pot with sliced potato and sprinkle with cheese
- Oven bake at 5 or 190c for 30 minutes until golden

