**Meat-Free Cottage Pie with Leek and Cauliflower topping**

Serves 4

Preparation time: 15 minutes

Cooking time: 40 minutes

1 tsp olive oil

2 carrots, finely diced

1 red onion, finely diced

1 red pepper, finely chopped

350g mushrooms, finely chopped

3 cloves garlic, minced

2 tbsp tomato purée + 100ml water

1 tsp tamari (substitute for soy sauce or Worcestershire sauce)

1 tsp dried sage

1 tsp dried thyme

*Leek & Cauliflower cheese topping:*

1 small head cauliflower, divided into florets

1 leek, diced

2 tbsp vegan butter

200ml oat/ almond milk

100g vegan grated cheese

1 heaped tbsp corn flour

Start by finely chopping all of the base ingredients and adding to a pan with olive oil, fry on a medium heat for around 5 minutes.

Meanwhile get a pot of water onto boil, add the cauliflower florets and leeks and allow to bubble for around 5 minutes.

In the main pan, after 5 minutes of frying add the tomato purée and water, dried herbs and tamari and leave to simmer for 5 minutes.

Drain the water from the cauliflower and leeks, leaving them in the colander, then add the other ingredients to the pot, heat and stir to create the ‘cheese’ sauce, add the cauliflower and leek back in stir through.

Preheat the oven to 180°C, pour the pan full of vegetables to a baking dish, then pour the cauliflower and leek cheese topping on top, bake in the oven for around 30 minutes.

Serve with steamed greens and enjoy.