



Leekie Pe-tato

Serves 4



INGREDIENTS

- Red onion (medium size)
- Leek
- 6 garlic cloves
- Pot-full of dirty potatoes
- Naturli' Vegan Block
- Block of Sheese
- Koko
- Seasoning and spices
- Balsamic
- Pesto (any you like, red, green or whatever else)

DIRECTIONS

A nice filling winter dinner with a small stir fry sandwiched between delicious mashed potato and pesto with a crispy topping of Sheese. Preparation is minimal as fibre is utilised rather than wasted.

- Start by washing your East Lothian dirty potatoes then cut them into chunks filling your tall casserole, but do not peel them!
- Fill the casserole with water enough to cover the potatoes chunks then boil for 20 minutes.
- Peel your red onion, crush the garlic, then slice along with the leek.
- Get some oil into a frying pan then fry the vegetables. Enhance with some spices and seasoning as you wish for example: cumin, cinnamon, paprika and garam masala. If spices were added a little balsamic will improve the texture at the end of frying.
- Once the potatoes are boiled drain then add some Naturli' Vegan Block for creaminess, grind in some pepper, add some salt then empty a pot of pesto into the mix and mash adjusting seasoning to taste.
- With the mashing done add about a cup full of Koko or other white liquid from Easter Greens then whisk for a nice creamy mash.
- Scoop out about half of the pe-tato mix then put the fried vegetables into what will be the middle layer, then cover with the pe-tato you just put aside.
- Grate some Sheese over the top then bake for 40 minutes at 200°C, although if you are in a hurry you can combination oven and grille for about 15-20 minutes.
- Take a moment and bring to mind those who were involved in the production and supply of your ingredients including the wonderful staff of Easter Greens, then enjoy!

