



Veggie Shepherd's Pie with Kellogg's Special K

Preparation Time: 20 mins

Serves: 2

Ingredients

- 1 cups Kellogg's Special K, crushed
- ¼ cups soya granules (Kheema), boiled
- 1 medium sized carrots, finely chopped
- ¼ cups french beans, finely chopped
- 2 tbsp oil
- 1 bay leaf
- ¼ cups onions, finely chopped
- 2 tsp ginger garlic paste
- 2 tomatoes finely chopped
- ¼ cups tomatoes puree
- 1 ½ tsp red chilli powder
- 1 tsp cumin powder
- 1 tsp coriander powder
- 1 tsp garam masala powder
- 2 tbsp chopped coriander leaves
- Salt to taste
- 1 tbspn butter

Ingredients for mash

- 2 large potatoes peeled, boiled and mashed
- 1 tbsp butter
- Salt to taste

- Pinch of turmeric powder
- Pinch of roasted jeera powder

Method

For the mash, mix together all the ingredients. Ensure that there are no lumps. Keep it aside for later use.

Heat oil in a big pan. Add the bay leaf and let it crackle. Add the onions and the ginger-garlic paste and fry till slightly browned. Add the tomatoes along with the tomato puree and cook on a low flame till the oil separates. Add the powdered spices along with a splash of water and cook it well.

To this, add vegetables, soya kheema and mix well. Cook for a few more minutes and take it off the flame.

Now add Kellogg's Special K and mix well.

To assemble the shepherd's pie, grease a baking dish with butter. Pour in the kheema mixture and top it up with the curried mash.

Brush the top with some butter and bake in a pre-heated oven for 8-10 minutes at 200°C. The top should turn golden brown.

Serve hot along with some bread or pav.