

MARLEY SPOON



Vegetable and Lentil

Baked Ricotta Pie with Feta



20-30min



4 Portions

With meaty mushrooms and robust lentils cooked in a rich tomato sauce heady with cinnamon, even carnivores will ditch their meat pies for this healthy Greek-inspired vegetarian version. What will really seal the deal, though, is the sensational golden cheese crust of ricotta and feta.

What we send

- 3 garlic cloves and oregano
- ground cinnamon
- ricotta ⁷
- button mushrooms
- baby spinach leaves
- feta ⁷
- red lentils
- roasted red capsicum
- diced tomatoes

What you'll require

- egg ³
- milk ⁷
- olive oil
- sea salt and pepper

Utensils

- foil
- large frypan
- oven tray
- sieve

Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Egg (3), Milk (7). May contain traces of other allergens.

Nutrition per serving

Energy 540.0kcal, Fat 25.2g, Proteins 30.9g, Carbs 40.7g



1. Prepare ingredients

Preheat the oven to 220C. Crush or finely chop the **garlic**. Pick the **oregano** leaves and finely chop. Clean the **mushrooms** and coarsely chop. Drain and rinse the **lentils** in a sieve. Drain the **capsicum strips**.



4. Prepare ricotta topping

While sauce is cooking, using a fork, whisk together the **ricotta, milk, egg, salt and pepper** in a bowl until well combined.



2. Cook mushrooms

Heat **oil** in a large deep frypan over medium-high heat. Cook the **mushrooms**, stirring for 4 mins or until lightly golden. Add the **garlic, oregano** and **cinnamon**, and cook, stirring, for a further 1 min or until the garlic is golden.



5. Transfer mixture

Transfer the **lentil mixture** to the baking dish(es). Place on an oven tray.



3. Make sauce

Reduce the heat to medium, stir in the **tomatoes** and **lentils**, and season well with **salt and pepper**. Cook, stirring occasionally, for 5 mins to allow flavours to infuse. Stir in the **capsicum** and **baby spinach**, and cook for 1 min or until spinach is wilted. Remove pan from heat.



6. Bake pie

Pour the **ricotta mixture** over the lentil mixture and smooth out with the back of a spoon. Cover with foil and bake for 5 mins. Switch oven to a high grill, remove foil and crumble over the **feta**. Grill for 5 mins or until golden. Serve.