

Pie box

pickled red cabbage, smoked garlic honey roasted carrots, caramelised onion

E L I T E
B I S T R O
A T H O M E

Please read the full method before starting to cook, every attempt has been made to make this process as simple as possible but a little foresight in the recipe will help you achieve the best results. Ensure your oven is pre-heated to the correct temperature before you begin.

1. Pre heat your oven to 170c. Once up to temperature pop the pies (still in their foil trays) onto a baking tray. Empty the contents of the carrot bag into a non-stick baking tray. Add to the oven for 25 minutes.
2. Empty the content of the onion gravy bag into a small saucepan and add a splash of water. Bring to simmer over a low heat.
3. With 5 minutes remaining, pour the honey over the carrots, giving them a good mix and return to the oven. Strain the cabbage from its pickle juices, ready to serve alongside your pies.
4. Remove the pies from their foil tray and place on a plate next to the cabbage and carrots. Finish off by carefully pouring the gravy over your pie. You may wish to add any extras, like mash or broccoli.
5. Enjoy - but do be careful as molten cheese (on the veggie pies) can be very hot!



Serving suggestion.