# A classic Vegetable Pie, reimagined—wholesome, hearty, and 100% plant-based.

Our **Vegan Lentil & Vegetable Hotpot Pie** is a tribute to the kind of food that warms your heart as much as your belly. Packed with tender lentils, chunky seasonal vegetables, and a rich, herby gravy, this lentil pie delivers proper comfort—Magpye style.

Wrapped in our signature flaky shortcrust pastry, lovingly made without palm oil using organic UK-grown flour and our unique vegan 'butter' blend, this pie is the ultimate in feel-good food.

### What makes this Vegetable Pie so special?

• **Slow-Cooked Lentils:** Protein-rich green lentils simmered for a comforting bite and depth of flavour.

• **Classic Veg Mix:** Chunky carrots, peas, potatoes & onions —just like Sunday dinner, but better.

• **Proper Herby Gravy:** A traditional-style rich dark gravy, packed with savoury goodness and seasoned to perfection.

• Flaky Vegan Pastry: Our handmade, golden shortcrust, made from scratch with no palm oil or nasties.

• **Real Ingredients, No Shortcuts:** Just honest, high-quality plants cooked with care.

#### Perfect for:

Midweek dinners, freezer-friendly batch meals, and nostalgic roast dinner vibes—without the meat.

## **Ooking Instructions:**

Preheat oven to 180°C / Gas Mark 6.

- From chilled: 20-25 minutes
- From frozen: 30–35 minutes

Ensure piping hot before serving.

Ingredients: Organic white flour (**wheat**, calcium carbonate, iron, thiamine, niacin), water, onion, shea butter, coconut oil, rapeseed oil, sunflower oil, mushroom, green lentils, potato, carrot, peas, corn flour, vegetable stock (onion, carrot juice, lovage, glucose syrup, yeast extracts, salt, sugar, rapeseed oil, natural flavouring), **soy** sauce, tomato, carrot juice, sunflower lecithine, yeast extract, lemon juice, beetroot, garlic, salt, black pepper, paprika, thyme, rosemary, parsley, sage.

Allergens in **bold**. Contains **gluten** and **soy**.

Created in a vegan kitchen which handles nuts. While every possible effort is made, we can not guarantee the absence of any allergens.

#### Vutrition (Per 200g pie):

- Energy: 2016 kJ / 488 kcal
- Fat: 26g (Saturates: 4.4g)
- Carbohydrates: 50g (Sugars: 4g)
- Fibre: 3.8g

- Protein: 18.4g
- Salt: 2.4g