SWEET POTATO & WHITE BEAN PIE (VEGAN & GLUTEN FREE)

Serves 4 - 6 people

Ingredients
4 medium sized sweet potatoes
Olive oil
2 teaspoons ground cinnamon
1 tablespoon ground cumin
1teaspoon smoked paprica
1 large onion
6 cloves garlic finely chopped
2 green peppers
2 red peppers
2 Aubergines
Fresh coriander
Fresh chillis to taste (I use 3 piri-piri red chillis)
1 x 400g tin chopped tomatoes
1 x 400g tin cannellini beans (or any other white bean)
Salt and pepper

Method
- preheat oven to 180ºC/350ºF/gas 4
- Peel and chop potatoes into chunks (I kept these quite large), place in a roasting tin, toss with a good slug of olive oil and the cinnamon, cumin and paprika as well as salt and pepper.
- Spread in an even layer and roast for around 35-40 minutes until soft and coloured on the outside.
- Peel and roughly chop the onion and fry lightly in olive oil with the coriander stalks and chopped garlic. Roughly chop and deseed peppers and add to pan with the chopped chillis. Cook over a low heat for 15 minutes
- Slice the Aubergine into 1cm thick rounds and brown off in a separate frying pan, drain on kitchen paper.
- Add the beans with half their liquid (retain the rest to top up if mixture gets too thick) and the tinned tomatoes, season well and simmer for 30 minutes.
- Assemble the pie by putting a layer of Aubergine on the bottom then adding the pepper/bean and tomato mixture, then put the sweet potatoes on the top.
- Roll out butter free (vegan) puff pastry and cover the pie mixture. Seal the edges and brush with melted margarine.
- Bake the pie for around 30 minutes until the pastry is golden brown and the filling is bubbling.

Notes
Serve with a green salad.

You could also make this as a chilli by mixing all ingredients together (apart from the pastry), cook on the stove top for a further 5-10 minutes and serve with cauliflower rice and guacamole on the side. Yummmmmm!