



## **Vegetable and Cheese Pie** (Serves 6)

30ml Oil  
30g Butter or margarine  
3 Baby marrows, sliced  
200g Mushrooms, wiped and sliced  
1 Onion, chopped in GRINDER  
1 garlic clove, crushed in Grinder  
1 Green pepper, seeded and chopped with MINCER  
500g Frozen chopped spinach  
125ml Dried breadcrumbs in grinder  
Salt and pepper to taste  
500g Smooth cottage cheese  
2 Eggs  
187,5ml Milk  
150g Grated parmesan cheese in GRINDER

### Method:

In a large frying pan, heat oil and butter, fry all vegetables until slightly crisp. Stir in breadcrumbs, season well. Place in an ovenproof dish, set aside. In a mixing bowl beat the remaining ingredients together with MINCER until blended. Pour evenly over vegetable mixture. Bake at 220°C for 10 minutes. Reduce to 180°C and bake for a further 35-45 minutes, or until golden brown.