



## PLOUGHMANS PIE

SERVES 4

PREP TIME 1 HOUR

### Ingredients

- 3 Tbsp **Jars of Goodness Golden Orchard Vinaigrette**
- 3 medium red onions, each cut into 6 wedges
- 3 ripe medium tomatoes, cut into quarters
- 100g Sirimon mature cheddar
- 12-16 pickled onions, drained
- 1 tbsp thyme leaves, plus extra to serve
- 1 x 300g block shortcrust pastry
- Plain flour to dust
- **150g Jars of Goodness Ploughmans Chutney**
- Melted butter to glaze
- 10g finely grated Parmesan (or extra cheddar)
- flaky sea salt

### Method

1. **Preheat the oven to 200°C, fan 180°C.** Slice the onions and tomatoes into quarters then set aside. **Add 2 tbsp of the Jars of Goodness Golden Orchard Vinaigrette** to a mixing bowl and toss in the onion and tomato wedges to coat. Spread them out on a shallow baking tray and roast in the oven for 15-20 mins until everything is slightly softened then remove and cool.
2. Cut the cheese into roughly 1cm dice, and halve the pickled onions. Mix together in a bowl with the thyme leaves (you can use the same bowl as before).
3. When the roasted veg have cooled slightly (so that they won't melt the pastry), assemble the tart. On a lightly floured surface roll out the pastry to a rough circle, about 35cm in diameter; it doesn't need to be perfectly shaped.
4. Lift the pastry onto a large lined baking tray. Gently press an upturned dinner plate into the centre to easily mark out the filling area; you should have a border around 4-5cm wide.
5. **Spread the Jars of Goodness Ploughmans Chutney** in the central circle. Roughly arrange half the red onions and tomatoes over this, then the cheese mixture. Top with the rest of the cooked onions and tomatoes. Fold the edges of the pastry up over the filling, leaving the centre open and pleating as you go.
6. Brush the outside of the pie with some melted butter, sprinkle this border with Parmesan and a little flaky sea salt. Bake in the oven for about 30 minutes, or until golden brown and crisp. Leave to cool for at least 15 minutes before serving – it's good eaten either warm or at room temperature. Scatter with extra thyme and cut the pie into wedges.

Tips: If using already rolled pastry fold it into a square then roll out to form a circle.