Very Handy Pie Filling

Ingredients

100g Yellow Split peas

1 carrot

1 onion

450ml water

2 cloves of crushed garlic

100g breadcrumbs

175g course oatmeal

Salt and freshly ground black pepper (Cape Victoria falls rainbow pepper)

6 tablespoons Meru Herbs Tomato and basil sauce

Method

Soak the peas overnight. Grate the carrot and onion. Put the peas and water in a pan along with the carrot and onion, bring to the boil and then turn down to a simmer and cook with a lid on for 20 minutes or so. Add the oatmeal and cook for a further 10 minutes.

Take the mixture off the heat and stir in the remaining ingredients, adjusting the seasoning to your personal taste. Leave the mixture to cool.

Ideas: This mixture is perfect to use as pie filling, but it could be mixed with ground mince or diced chicken and topped with a savoury crumble topping. Spicey diced cook sausage could be added and served with mash? The possibilities are endless.