

# Sausage and Leek Mash Pie

## Ingredients

4 large Potatoes, peeled and cut into 3cm chunks  
2 tbsp Oil  
6 Sausages - Pork or Vegetarian  
1 tbsp Flour  
450ml Chicken Gravy  
2 handfuls of any Vegetables you wish to add eg diced carrots or peas  
3 Leeks finely sliced  
1/2 tbsp Wholegrain Mustard  
2-3 tbsp Milk  
50g smoked or ordinary Cheddar, grated

## Method

1. Boil the potatoes until tender. Drain and leave to steam-dry.
2. Heat 1 tbsp oil in a pan. Pinch the sausages out of their skins into large pieces, directly into the pan, and fry over a medium heat for 7-8 mins or until golden brown. Add the flour and stir everything together, cooking for 1 min. Pour in the gravy and 100-200ml water (depending on how thick you like your gravy), bring to a simmer. Add any vegetables you wish to add and cook for 5 minutes. Remove from the heat and pour into a casserole dish
3. Meanwhile, in a separate pan, add the remaining 1 tbsp oil, then the leeks and fry for 5-10 mins until tender, adding a small splash of water to help them cook. Heat your grill to its highest setting.
4. Mash the potatoes until smooth. Stir through the leeks, mustard and milk, and season. Spoon and swirl the mash on top of the sausage mixture, then scatter over the grated cheese and grill for 3-5 mins or until golden and bubbling.



# Watermelon Pizza

## Ingredients

Watermelon

1-2 pots of your favourite yogurt

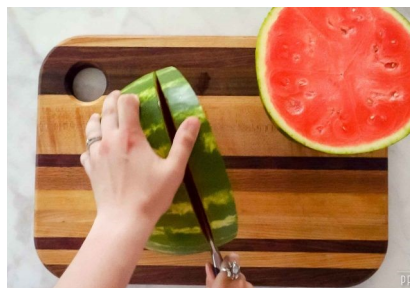
Selection of fruit cut into pieces as a topping for your pizza.

## Method

Carefully cut the watermelon into discs.

Spread the yogurt over the watermelon disc like the sauce on a pizza.

Now simply decorate the pizza with your chosen fruit then cut it into slices for everyone to enjoy!



# Home made Burgers

## Ingredients

Mince Beef

Salt

Pepper

A teaspoon of any seasonings  
or herbs you like to add  
flavour, but this isn't essential

## Method

Put all the ingredients into a large bowl and with clean hands mix everything together until the mixture is smooth and well combined.

Divide the mixture into balls roughly the size of your palm and flatten them to make the burger shape.

Pop them on a tray in the oven (170C) and cook for 20-25 minutes or until the burger is no longer pink in the middle.

They can also be cooked in a frying pan with a little oil or spray.

Serve in a bun with a nice salad, you could even add some cheese or bacon to make them extra special!



# Apple Crumble Sundae

## Ingredients

- 2 tbsp butter
- 4 Granny Smiths apples, cored and diced
- 1 tsp ground cinnamon
- 2 tbsp light brown sugar
- 8 scoops vanilla ice cream
- 2 ginger nuts biscuits, crushed

## Method

1. Pop the butter into a small saucepan and melt over a low heat, add the sugar, apples and cinnamon and cook for around 10 minutes until the apples have become soft but still hold their shape.
2. Divide the mixture between four bowls and add 2 scoops of ice cream to each bowl, crumble the biscuits and sprinkle on top of the sundae, then enjoy!



# Quick Banana Ice Cream

## Ingredients

4 ripe bananas, cut into chunks

3-4 tbsp milk

Your favourite ice cream toppings  
such as

Toffee or chocolate sauce

Chopped nuts

Berries

## Method

Pop the banana chunks on a flat tray and cover well with cling film and pop into the freezer for at least 1 hour, or until frozen through.

When ready to eat throw the banana into a food processor with some of the milk and blend until smooth, adding more milk if needed.

Spoon into bowls and enjoy with your favourite toppings.



# Chicken and Bean Enchiladas

## Ingredients

1 tbsp vegetable oil  
1 red onion, chopped  
1 garlic clove, crushed  
1 tbsp fajita seasoning  
2 x 395g cans kidney beans in chilli sauce  
2 roast chicken legs, meat shredded off the bone  
195g can sweetcorn, drained  
8 flour tortillas  
140g hard cheese, grated

## Method

1. Heat oven to 180C/gas 4.

Heat the oil in a frying pan and cook the onion and garlic for 5 mins. Stir in the fajita seasoning and cook for 1 min more before adding the kidney beans, chicken and sweetcorn.

2. Divide the mixture between the tortillas, sprinkle over half the cheese, then roll up and place into a baking dish. Sprinkle over the remaining cheese, then bake for 20-25 mins until golden and bubbling.

