| \% | Ingredients required <br> *Ingredients that are available from school if needed | Extra information |
| :---: | :---: | :---: |
|  | 250g minced beef 1 egg Seasoning 1 bread roll Slice of cheese Some salad $-\mathrm{e}, \mathrm{g} .1$ lettuce leaf, 2-3 slices of tomato | We will make 2-3 burgers patties, but only 1 will be cooked in school. <br> A suitable container to take raw burger patties home. |
| $\begin{aligned} & \ddot{0} \\ & \stackrel{0}{0} \\ & \stackrel{0}{0} \\ & \stackrel{\circ}{\circ} \end{aligned}$ | 250 g Minced beef or Quorn mince <br> $1 \times$ onion <br> $1 \times$ Garlic clove* <br> $1 \times$ tin chopped tomatoes <br> 1 tbsp. tomato puree <br> $4 / 5$ mushrooms <br> $1 \times$ pepper <br> Beef stock cube or stock pot | Securely lidded container to transport home |
|  | 250g Strong flour <br> 7 g dried easy blend yeast* <br> $5 \mathrm{~g} / 1$ teaspoon of sugar | Use strong wholemeal or strong white flour. You may want to add some extra seeds to your dough. Container |
|  | 250g Strong flour <br> 7 g dried easy blend yeast <br> $5 \mathrm{~g} / 1$ teaspoon of sugar <br> 3-4 tablespoons tomato puree/passata <br> /pizza topping <br> Pack of mozzarella cheese <br> 50g Cheddar cheese <br> Toppings of your choice, e,g ham, pineapple, fresh tomato, pepper, onion | A large enough container to take it home in. You may bring a pizza tray to cook it on as this may be an easier option to carry home. |
|  | 50 g breadcrumbs (2 slices of bread) <br> $1 \times 5 \mathrm{ml}$ spoon mixed herbs* <br> $1 \times 15 \mathrm{ml}$ spoon parmesan <br> 2 chicken breasts or 200g thighs (or Quorn pieces) <br> $1 \times 15 \mathrm{ml}$ spoon plain flour <br> 1 egg | Grate a dry slice of bread or put in a processor to get your breadcrumbs. You can buy them, but this is a cheaper option. <br> (We can food process bread in school if needed). Container |
|  | 100g Margarine or soft butter <br> 75 g Caster sugar - granulated will be fine <br> 125 g Self-raising flour <br> 2.5 ml Vanilla essence <br> Porridge oats or crushed cornflakes* <br> Glace cherries to decorate - optional | You can make chocolate moments by using 100 g flour and 25 g cocoa - you cannot use drinking chocolate. Container |


|  | 250g self-raising flour 40 g butter or margarine 150 ml semi-skimmed milk 50 g hard cheese, grated $1 \times 5 \mathrm{ml}$ spoon mustard powder* | You can make plain or sweet scones. Leave out the cheese, add a tablespoon of sugar and 30 g dried fruit. Container |
| :---: | :---: | :---: |
|  | 1 medium onion, diced <br> 2 garlic cloves, crushed <br> 1400 g can chopped tomatoes <br> 1400 g tin chickpeas, drained <br> 100 g spinach <br> 10 g coriander <br> Half tsp each of ground coriander, paprika, cumin, turmeric and cayenne or buy a spice bag from school for $15 p^{*}$ <br> A pinch of sea salt and black pepper | Suitable container to transport it home safely <br> Spice bag available from school for 15p |

Any ingredient marked with an* is available from school.
Please send pupils with reusable containers where possible.

