HOW TO TURN LEFTOVERS into PIES

WHAT DO YOU HAVE TO USE UP?

**Mince**
- Fish or Meat
- Chicken
- Beans or Cheese or Vegetables
- What do you have to use up?
- You could add
  - Beans or Cheese or Vegetables

**Fish Meat Chicken**
- Vegetables or Sour Cream or Sauce e.g. cranberry
- You could add

**Stew Curry Casserole**
- Rice or Couscous or Vegetables or Beans
- You could add

**Vegetables**
- You could add
  - Sauce e.g. satay or tomato or Cheese or Egg

**Fruit**
- You could add
  - Cinnamon or Custard or Jam

ALWAYS BLOW ON THE PIE
**HOW WILL YOU COOK IT?**

**pie maker**
- PASTRY flaky or shortcrust
- BREAD
- MASHED POTATO on top

**muffin tin**
- PASTRY flaky, shortcrust or filo
- BREAD
- TOP WITH PASTRY or leave open

**pie or oven dish**
- BASE OPTIONAL or
- PASTRY flaky, shortcrust or filo
- TOP WITH PASTRY or mashed vegetables

**free-form**
- PASTRY flaky or filo
  - Make sure all of the filling is enclosed

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