



HOW TO TURN LEFTOVERS into **PIES**



WHAT DO YOU HAVE TO
USE UP?



MINCE



**YOU
COULD
ADD**

BEANS or
CHEESE or
VEGETABLES

FISH
MEAT
CHICKEN



**YOU
COULD
ADD**

VEGETABLES or
SOUR CREAM or
SAUCE e.g. cranberry

STEW
CURRY
CASSEROLE



**YOU
COULD
ADD**

RICE or COUSCOUS or
VEGETABLES or
BEANS

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

LOVE YOUR LEFT
OVERS

for more recipes visit
lovefoodhatewaste.co.nz

LOVE
FOOD
hate waste
NEW ZEALAND