



# HOW TO TURN LEFTOVERS into PIES

ALWAYS  
BLOW  
ON THE  
PIE



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

## 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