HOW TO TURN LEFTOVERS into PIES

WHAT DO YOU HAVE TO USE UP?

MINCE
YOU COULD ADD
BEANS or CHEESE or VEGETABLES

FISH MEAT
YOU COULD ADD
CHICKEN

STEW CURRY
YOU COULD ADD
CASSEROLE

VEGETABLES
YOU COULD ADD

SOUR CREAM or SAUCE e.g. cranberry

RICE or COUSCOUS or VEGETABLES or BEANS

SAUCE e.g. satay or tomato or CHEESE or EGG

CINNAMON or CUSTARD or JAM

Vegetables fruit

you could add

+ what do you have to use up?

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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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