



Cheese and Vegetable Pasties*



Ingredients

For 2 pasties

- 200g of pastry
- (Half of a 375g pack - if you buy fresh ready-made puff pastry, you can freeze any leftover for next time.)
- 30g grated cheddar
- 2 tablespoons of cooked vegetables
- A little milk for basting



Equipment

Baking tray, pastry brush, rolling pin, knife, fork, tablespoon, grater, small bowl

Method

1. Put the oven on at 200°C fan/ 220°C/Gas 7
2. Weigh the cheese & grate it.
3. Choose your vegetables and mix the cheese and vegetables in a small bowl.
4. Sprinkle your clean table with flour and roll out the puff pastry into a big rectangle or circle.
5. Prick all the pastry with a fork.
6. Spoon the mixture into the centre of the pastry.
7. Use a pastry brush to brush a little milk around the edges of the filled pastry, and fold the pastry in half. Crimp around the edges to really seal the pasty together.
8. Brush the top with a little milk and place in a preheated oven for around 15 minutes, or until puffed up and golden
9. Allow to cool before tasting & enjoy!

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