

## Left over recipes



# Leftover lamb & potato pie

By Good Food

**PREP: 5 MINS COOK: 30 MINS**

**EASY**

**SERVES 2**

This spin on cottage pie is a great way of using up leftover meat and potatoes

## Ingredients

- Leftover lamb about 200g-300g/7oz-11oz
- 100g leftover gravy
- leftover potatoes about 250g/9oz
- 50g cheese, grated
- 2 tbsp breadcrumb, with mixed herbs

## Method

1. Heat oven to 200C/180C fan/gas 6. Carve all leftover lamb off the bone, roughly chop and place in an ovenproof dish, or 2 individual pie dishes. Pour over some gravy, or if there's none left, just a bit of stock to moisten. Crumble the leftover potatoes over, then scatter with cheese and any leftover herb crumbs. Bake in the oven for 30 mins until golden on top and bubbling around the edge. If you've got any greens leftover, then quickly stir-fry to reheat and serve alongside.



## Versatile veg soup

By Good Food

**PREP: 10 MINS COOK: 15 MINS**

**EASY**

**SERVES 2**

### Ingredients

200g chopped raw vegetables, such as onion

300g potatoes

1 tbsp oil

700ml stock

crème fraîche and fresh herbs, to serve

### Method

1. Fry the chopped raw vegetables with the potatoes, peeled and cubed, in a little oil for a few mins until beginning to soften.
2. Cover with the stock and simmer for 10-15 mins until the veg is tender. Blend until smooth, then season. Serve with a dollop of crème fraîche and some fresh herbs. Will freeze for up to 1 month.



# Marmalade & whisky bread & butter pudding

By Jane Hornby

**PREP: 15 MINS COOK: 1 HR PLUS 30 MINS SOAKING**

**EASY**

**SERVES 6 - 8**

## Ingredients

- 8 slices day-old crusty white bread, crusts removed
- 50g very soft [butter](#)

4 tbsp Seville orange marmalade, plus 4 tsp

300ml full-fat [milk](#)

248ml pot double cream

- 3 large
- seeds 1 vanilla pod
- 4 tbsp golden caster sugar
- 1 tbsp [whisky](#)

icing sugar, for dusting

## Method

1. Butter each piece of bread on both sides, then spread 4 with the 1 tbsp marmalade each. Pop the remaining bread on top to make 4 marmalade sandwiches. Cut into triangles and nestle in rows in a large baking dish. Heat oven to 160C/140C fan/gas 3.
  2. Beat the milk, cream, eggs, vanilla, sugar and whisky together, then pour over the bread. Leave to soak for 30 mins.
  3. Dot the remaining marmalade all over the top of the pud and dust with the icing sugar. Bake for 45 mins-1 hr or until puffy and starting to caramelize where the bread breaks out of the custard. Serve hot or warm.
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