

# Scrap Heap [GF] (serves 6-8)



## INGREDIENTS

- ★ 6-8 potatoes, peeled and sliced
- ★ 1-2 tsp of vegetable stock powder
- ★ 1 cup grated cheese
- ★ 1 onion, peeled and sliced
- ★  $\frac{3}{4}$  cup milk
- ★ Salt and pepper
- ★ 2 cups leftover vegetables, e.g. courgettes, broccoli, beans, pumpkin



## METHOD

Ever heard of the saying, *waste not, want not*? Well, impress the family when you use up the leftover veges!

1. Preheat oven to 180°C. Grease a large pie dish.
2. Cook potatoes in a pot of boiling water with stock powder until slightly tender (not fully cooked). Drain well, then cool by running cold tap water into the pot for 1-2 minutes.
3. **To assemble the Scrap Heap:**
  1. Place a layer of potatoes, then onion, then a layer of leftover vegetables in the dish. Repeat layering until dish is almost full.
  2. Top with grated cheese, and pour over the milk.
  3. Season with salt and pepper, then dump (gently, of course) in the oven and bake for 30 minutes.