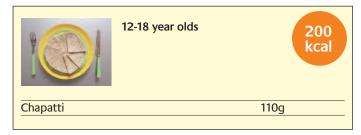




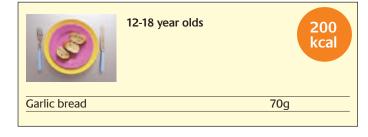
EXTRA Chapatti 12–18 year olds







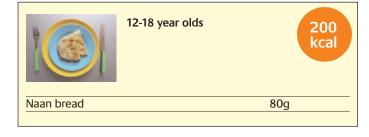
EXTRA Garlic bread 12–18 year olds



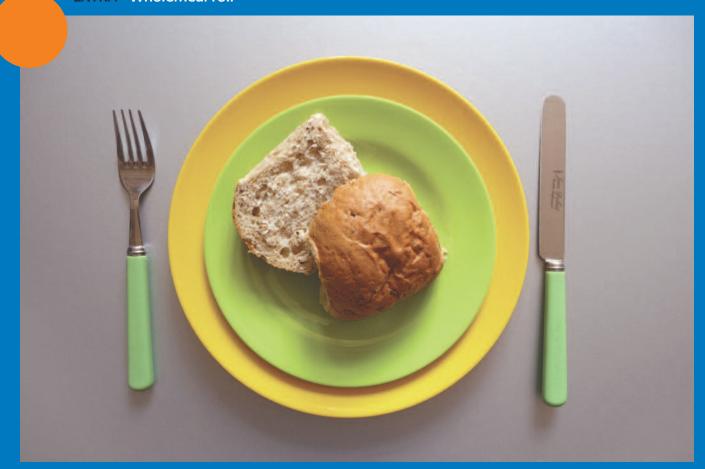




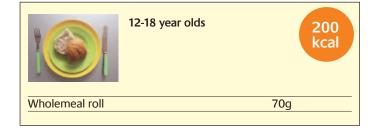
EXTRA Naan bread 12–18 year olds







EXTRA Wholemeal roll 12–18 year olds







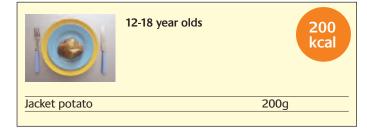
EXTRA Wholemeal toast 12–18 year olds







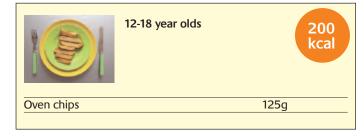
EXTRA Jacket potato 12–18 year olds





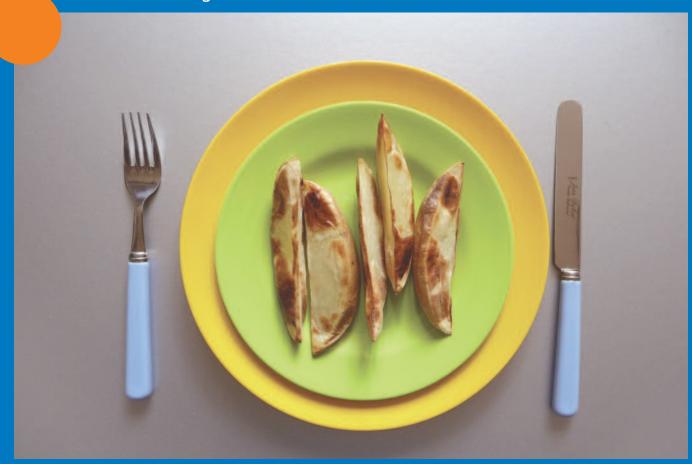


EXTRA Oven chips 12–18 year olds

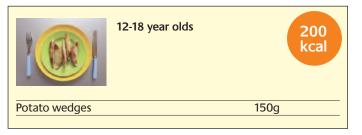




EXTRA Potato wedges



EXTRA Potato wedges



Potato wedges

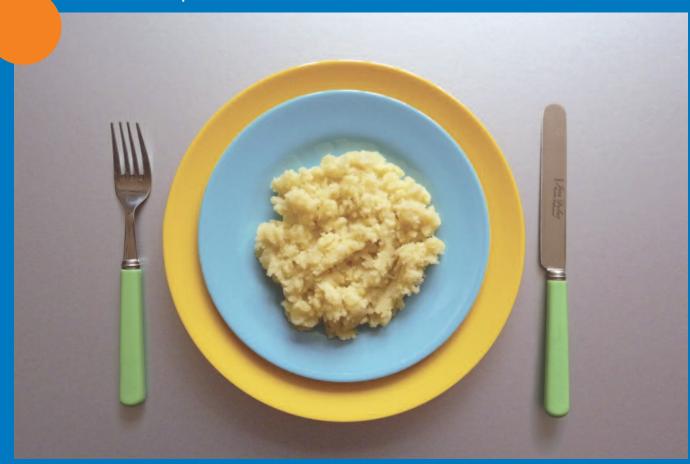
This recipe makes 4 portions of about 150g.

- 3 large old potatoes
- 2 tablespoons vegetable oil
- 1. Heat the oven to 200 $^{\circ}\text{C}$ / $400\,^{\circ}\text{F}$ / Gas 6.
- 2. Scrub the potatoes and cut in half, and then cut each half into about eight wedges.
- 3. Put the potato wedges in a roasting tin (they must be in a single layer) and brush with the oil. Cook at the top of the oven for 15 minutes.
- 4. Turn the wedges and cook for another 15 minutes or until tender.

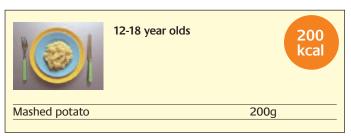
12-18 year olds



EXTRA Mashed potato



EXTRA Mashed potato



Mashed potato

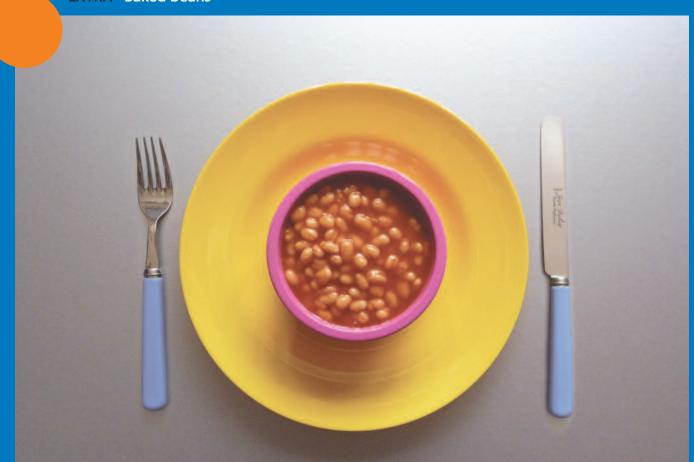
This recipe makes 4 portions of about 200g.

1kg old potatoes 40g vegetable fat spread

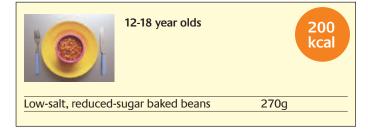
- 1. Peel the potatoes and dice.
- 2. Cook in boiling water for about 15 minutes until tender.
- 3. Drain the water and put the potatoes back in the pan. Add the fat spread and mash until the potato is well mashed.

12-18 year olds





EXTRA Baked beans 12–18 year olds

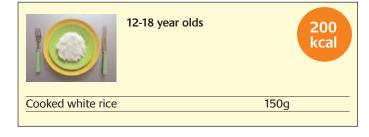








EXTRA Rice 12–18 year olds









EXTRA Tortilla chips 12–18 year olds

