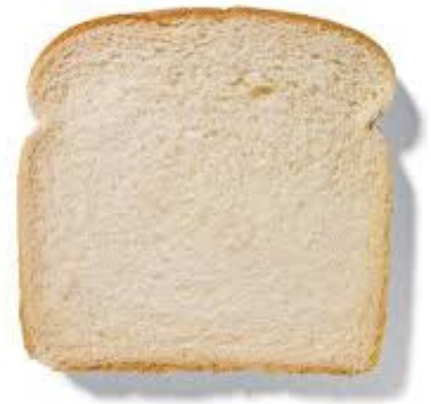




# BEANY BREAD

# PIES

SERVES 2



# BEANY BREAD PIES

## Ingredients

4 slices of bread, crusts removed

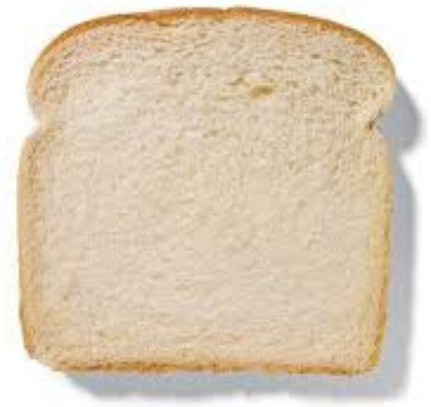
1 tbs margarine

½ tin of ham, shredded

1 small tin of baked beans

Handful of cheese

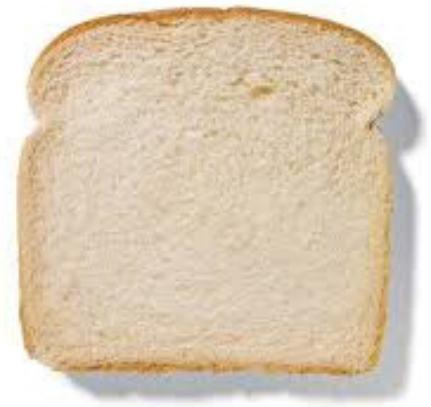
1 tbs dried parsley (optional)



# BEANY BREAD PIES

## Recipe

- 1 | Preheat the oven to 200oC.
- 2 | Place the slices of bread onto a chopping board and roll out until flat.
- 3 | Spread margarine onto both sides of the bread.
- 4 | Push the slices of bread into the holes in a muffin tray.
- 5 | Add a little ham into the bottom of the bread, the add beans on top of the ham until the pies are about  $\frac{3}{4}$  full.



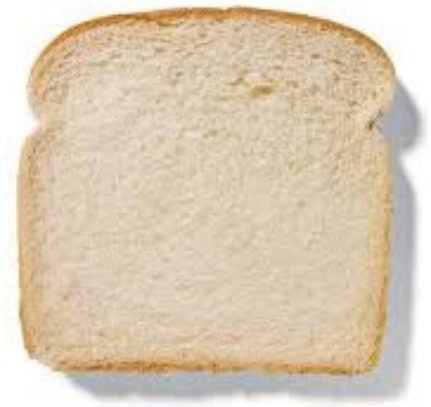
# BEANY BREAD PIES

## Recipe cont.

6 | Sprinkle a little cheese on top.

7 | Bake in the oven for 10-15 minutes, until the cheese is golden brown.

8 | Serve with a little parsley sprinkled on top (if using).



# BEANY BREAD PIES

## Cost

Bread - 7p  
Margarine - 7p  
Ham - 50p  
Beans - 25p  
Cheese - 19p  
Parsley - 14p

TOTAL - £1.22

