

# EXTRA Chapatti









# EXTRA Garlic bread









### EXTRA Naan bread







## EXTRA Wholemeal roll









## EXTRA Wholemeal toast

12-18 year olds	200 kcal
Wholemeal toast	70g
Vegetable fat spread	8g



EXTRA Jacket potato



# EXTRA Jacket potato









# EXTRA **Oven chips**







### EXTRA Potato wedges



#### Potato wedges

This recipe makes 4 portions of about 150g.

```
3 large old potatoes
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- 2 tablespoons vegetable oil
- 1. Heat the oven to  $200^{\circ}C / 400^{\circ}F / Gas 6$ .
- 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.





### 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.



EXTRA Baked beans



## EXTRA Baked beans







# EXTRA Rice







# EXTRA Tortilla chips



