

LEFTOVER BAGGED SALAD PESTO BAKE







A Recipe by OzHarvest

Prep time

Cook time

Serves

NEED

Leftover bread (we've used about 12 slices)

75g of bagged leaf salad

Handful of soft herbs (we've used sage and parsley)

1 chilli (optional)

6 spring onions (optional)

2 garlic cloves

90ml Olive oil

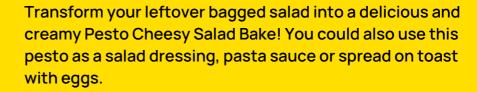
110g of any hard cheese

5 eggs

21/2 cups of milk

11/2 tablespoons of mustard

Salt & Pepper to taste



HOW

- 1. Place sliced bread onto a tray and bake until lightly toasted at 160 degrees fan forced oven then set aside to cool.
- 2. To make the pesto place bagged salad, herbs, spring onions, garlic and chilli in a food processor or blitz with a stick blender. Once well blended add olive oil and season with salt and pepper.
- 3. Spread the pesto over both sides of the toasted pieces of bread. Layer bread in baking dish placing cheese between and on top of layers.
- 4. Whisk eggs, milk, cream and mustard together. Pour over the bread pressing the bread into the creamy mixture to help it soak in.
- 5. Cover with foil and bake for 30 minutes then remove the foil and bake until golden and bubbling.
- 6. Leave to cool for 15 minutes then enjoy!



SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.