

Veggie Stale Bread Pudding

Ingredients

25g butter, plus extra for greasing
200g crusty white bread, torn into chunks (all the better if it's a few days old)
2 leeks, thinly sliced
75g mushrooms, sliced
75g curly kale or spinach leaves
1 small can sweetcorn, drained
2 garlic cloves, finely chopped
100g cherry tomato, halved
4 eggs
200ml milk
1 tsp dried thyme
Salt and pepper
100g strong cheddar, grated, plus a little extra to sprinkle

Equipment

Ovenproof dish, Large frying pan, Wooden spoon, Weighing scales, Measuring spoons, Measuring jug, Grater.

Method



Step 1: Heat oven to 200C/180°C fan/gas 6. Grease a baking dish and scatter in a third of the torn bread.



Step 2: Heat the butter in a large pan and add the leeks, mushrooms and kale or spinach. Cook for 3 - 4 minutes, then add the garlic and sweetcorn. Cook for a further 5 minutes, then remove from the heat.



Step 3: Spoon half the softened vegetable mixture over the bread and top with another third of the remaining bread, then the remaining vegetables.



Step 4: Scatter the final pieces of bread on top, then add the tomato halves.



Serves: 4 - 6

Prep Time: 20 minutes

Cook Time: 25 - 30 minutes



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Step 5: In a jug, use the fork to beat together the eggs, milk, thyme, seasoning and Cheddar. Pour the egg mixture over the pudding. Sprinkle with the remaining cheese and bake for 15 - 20 mins until golden and puffy. Serve with tenderstem broccoli, crisp green salad or baked beans.

Top Tips

Spread the bread with a pizza tomato sauce before tearing and scattering it in the recipe

Use up your leftover veggies, such as grated carrot, sweet potato, peppers or courgette

Any type of stale leftover bread will work for this recipe; rolls, pitta, French stick, sliced white or brown



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