



**USE  
IT UP™**



**ROAST SNACK PACK**



# ROAST SNACK PACK



Prep time



Cook time



Serves

## NEED

Leftover roast meat – 100-150g per person

Potatoes – 200g per person

Pickled veg

½ cup yogurt

1 clove garlic

1-2 tbps of tahini

Dill and parsley to garnish (optional)

½ tbsp ground cumin

½ tbsp ground coriander

Lemon wedge

Salt & pepper

This is a great way to use up leftovers from a roast – throw in meat, potatoes and veg! If you have lots of herbs to use up, whizz up some pesto by adding oil, garlic and nuts.

## HOW

1. Cut your potatoes into wedges, drizzle with oil and roast until golden, or warm-up leftover ones in the oven!
2. Slice your leftover roast meat into chunks and add to a hot pan with heat a drizzle of oil. Stir often, trying not to let it stick on the base.
3. When the meat is looking golden (about 3-4 mins), add the spices and some salt and pepper. Continue to stir until fragrant.
4. While the meat cooks, combine yoghurt with minced garlic and a squeeze of lemon. Season to taste.
5. To assemble, place the potatoes on a plate and top with meat. Then drizzle over the garlic yogurt and a couple of spoons of tahini, and top with herbs and pickles. Enjoy!

A Recipe by



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SAVE MONEY.  
SAVE THE PLANET.**