

**USE  
IT UP™**



**LEFTOVER BAGGED  
SALAD PESTO BAKE**

# 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

2 1/2 cups of milk

1 1/2 tablespoons of  
mustard

Salt & Pepper to taste

Transform your leftover bagged salad into a delicious and creamy Pesto Cheesy Salad Bake! You could also use this pesto as a salad dressing, pasta sauce or spread on toast with eggs.

## 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.**