

SERVES: 2 LITTLE ONES AND 2 ADULTS

WHAT YOU'LL NEED

Stage 1 Sweet Potato, Carrot & Cauliflower Pouch

1 roll of puff pastry

A handful of grated cheese

A handful of baby spinach, finely chopped

Fresh herbs of choice (we like basil and parsley)



METHOD

Spread the pouch over the pastry and sprinkle over cheese, herbs and spinach. Roll both sides into the middle, then slice; they should be about a little finger thick.

Line a baking tray with parchment and bake in a preheated oven at 200 degrees celsius for 8 - 10 minutes. Leave to cool before serving. These can be cut into smaller pieces.

TOP TIP

Be creative with your toppings, from meats such as chicken to tomato purée and sweetcorn. This is a great quick and easy recipe to have in your repertoire and very handy for on-the-go finger food. And even better, pop any of our Stage 1 vegetable purées down as the base and top with cheese.

