

YOUR SLOPPING LIST

ITEM		COST
12 X EGGS	\$3	
PLAIN FLOUR	\$0.75	
800G TINNED TOMATOES	\$1.20	
500G SPLIT PEAS	\$1.65	
FROZEN VEGETABLES	\$1	
BANANAS	\$2 WOR	ITH
FRUIT	AS MUCH Possible	

Banana Pancakes (Serves 1)

- Mash one banana, add an egg and beat until combined

- Add 30 grams of flour and mix to a batter

- Heat a non-stick pan to a high heat and cook the pancake batter (it should make roughly three pancakes)

- You will have four eggs left over so you can serve the pancakes with an egg or boil the eggs for a snack!

Split pea soup (Serves 5)

- In a large pot combine the split peas (500g) and 2L of boiling water, cook for 1 ½ hours on a low heat, stirring occasionally.

- In the last 30 minutes of cooking add the chopped up vegetables Serve with flatbread

Flatbread

- Mix a little water with flour until a soft, sticky dough is formed

- Roll the dough out
- Heat a non-stick pan to a high heat
- Fry on either side for about a

minute or until golden brown

Fresh Pasta (Serves 5)

- 400g flour, 3 eggs, enough water Mix 400g flour, 3 eggs and enough water to form a stiff dough

- Knead until smooth

- Wrap in cling wrap and refrigerate for at least 2 hours

- Knead again and roll out until 1mm thick. Cut into fettuccine-width strips and lightly dust with flour to prevent them sticking together.

Pasta and Sauce (Serves 1)

- Heat a pot of boiling water on the stove

- Add a serving of fresh pasta to the boiling water and cook for 3 minutes - Drain well

- Heat 160g of tinned tomatoes in a small pot and add it to the pasta



\$9.6

MEAL PLAN FLOUR



	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5
BREAKFAST	Pancakes	Pancakes	Pancakes	Pancakes	Pancakes
LUNCH	Split Pea Soup & Flatbread	Split Pea Soup & Flatbread	Split Pea Soup & Flatbread keep up the good work!	Split Pea Soup & Flatbread	Split Pea Soup & Flatbread
DINNER	Fresh Pasta & Sauce	Fresh Pasta & Sauce	Fresh Pasta & Sauce	Fresh Pasta & Sauce	Fresh Pasta & Sauce
SNACK	Fruit or Boiled Egg	Fruit or Boiled Egg	Fruit or Boiled Egg	Fruit or Boiled Egg	Fruit or Boiled Egg