

# GREAT RECIPE IDEAS FOR YOUR FOOD DONATIONS



## HERBY CHEESE BREAD

A tasty alternative to bread to accompany a hearty soup or salad, or delicious served on its own as a snack. A great way to use up leftover fresh herbs and any cheese you have in the fridge.

**Serves 6-8**

**Prep time: 25 minutes**

**Cooking time: 35 minutes**

### INGREDIENTS

- 250g self-raising flour
- 1 tsp bicarbonate of soda (alternatively use baking powder)
- 2 eggs
- 80ml vegetable or mild olive oil
- 135g courgettes, top tailed and grated
- 40g fresh mixed herbs, finely chopped
- 200g **Alpro Plain** or **Greek-style alternative to yogurt**
- 100g cheddar cheese, finely grated
- ½ tsp salt and freshly ground black pepper

### METHOD

1. Preheat the oven to 180°C fan, 200°C conventional, gas 6.
2. Line a 24 x 24cm tin with baking parchment.
3. Place the flour, bicarbonate of soda, eggs and oil in a large bowl and mix together.
4. Stir in grated courgettes, herbs, **Alpro Plain** or **Greek-style alternative to yogurt**, cheese and seasoning, stir well to combine.
5. Pour into the prepared dish or tray and smooth over the top.
6. Cook in the oven for 30-35 mins until an inserted skewer comes out clean.
7. Remove from the oven and turn out on to a wire rack to cool. Ideally served warm.
8. Store in an airtight container and eat within 3 days.

### TOP TIP

This dish freezes well. You can use any combination of fresh herbs and cheese. Use whatever you have in your fridge or larder – crumbled or grated. You can also try switching the courgette with pumpkin or squash.

**alpro**

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