



**New activities
for you to try this
school holiday!**
Remember to ask a
responsible adult for
permission before
starting the activity.

Cheesy Bean and Mushroom Pancakes

Ingredients:

- Plain pancakes
- 1 tbsp olive oil
- 1 x 415g baked beans
- 2 onions
- 2 cloves garlic
- 275g mushrooms
- 125g cheddar/brie cheese
- 2 tbsp grated Parmesan cheese
- Mixed salad leaves, and sliced tomatoes to serve.

The Family Baked Bean Project is back, and you're invited to attend (for FREE!!)

All these fun 'demos' are LIVE online...

Cheesy Bean & Mushroom Pancakes

Tue 11th, Wed 12th, Thur 13th, 2.30-3.00

Chilli Bean Con Carne

Tue 18th, Wed 19th, Thur 20th, 2.30-3.00

Tuna & Bean Pasta Bake

Tue 25th, Wed 26th, Thur 27th, 2.30-3.00

To book your seat for this LIVE demo contact:

Natalie - NBuck@worcestershire.gov.uk - 01905 728537

Find out more about exciting online projects at:

www.worcestershire.gov.uk/courses

Takeaway@Home

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www.worcestershire.gov.uk/readysteadyworcs



Method:

1. Heat the oil and add the chopped onion, cook for 5 minutes until soft.



3. Remove from the heat, then add the baked beans and ½ inch cubed cheddar/brie.

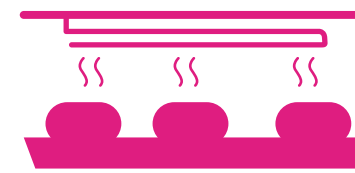
2. Add chopped garlic and roughly chopped mushrooms cook for a further 5 minutes.



4. Divide the bean filling between the pancakes and roll them up. Place them in a shallow buttered ovenproof dish and sprinkle over the Parmesan.



5. Place under a pre-heated grill for 5 minutes until they are golden and heated through.



6. Serve with mixed salad leaves and sliced tomatoes.



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#readysteadyworcs