

Cooking instructions: Empanadas/Samosas.

Please cook these items within **2 hours** of taking home to prevent bacteria/unsafe food practice. **Parents to cook the products.**

Place 3 tablespoon of any type of oil in frying pan. Heat oil on low to medium heat. Once oil is warm, place triangles into frying pan. Fry on both sides till golden brown and crispy. Keep flipping the products on each side so it is cooked thoroughly on both sides. Enjoy with sauce of your choice on side.

At home - these products are very easy to make large batches and freeze ahead of time.

Member (student) Name _____

Stuffing 1:

Potatoes, cheese, Italian seasoning, salt, pepper, sugar, lemon juice. Folding Instructions:

Stuffing 2:

Fresh blueberries, strawberries, brown sugar, salt, corn flour.

Stuffing 3:

Peas, carrots and onions. Seasoned with various spices (peanut and gluten free spices), salt, sugar, lemon juice.

Ingredients to buy

4 packages of Casa Mendosa original wraps (white).

- 1 2kg bag of NN precooked hashbrowns**
- 1 2kg bag of frozen peas and carrots**
- 1 white large onions**

Fresh blue berries

Fresh strawberries (larger quantity than blue berries)

1 can of Mrs. Smith apple pie filling (in case we run out of berry fillings)

1 box of small food gloves

Italian seasoning (maybe we can use whatever is in the kitchen)

Lemon juice (need only about ¼ cup – again if kitchen has we can use that).

1 bag shredded cheese.

Brown Sugar