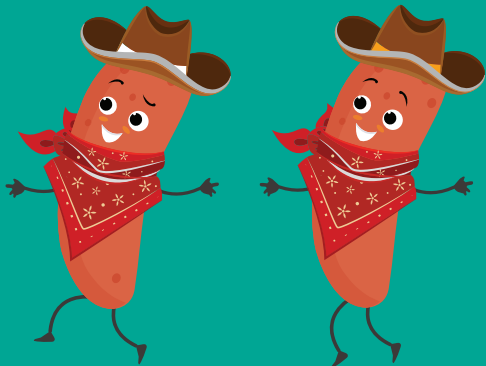


SPOT THE DIFFERENCE

Can you spot seven differences between these two sausages?



Answers can be found at
mealsnetwork.org.uk/answers

SUPER SAUSAGE STORIES...

The American frontier was a big challenge... and here's YOUR big challenge. Can you finish this story, using as many words beginning with "S" as possible?

The sizzling summer sun shone down as the sturdy sausages started their stroll across the sandy plains. Suddenly, ...



stmarksmk.com/meals

We hope
you enjoy
your meal!



We think you're awesome and we are glad to be on the same team as you in the great game of growing up!

We all need a little help every now and again. If you find you need another Meals box there are more available and other options to choose from. We hope you enjoy your Meal.

Allergy Advice

If you have a food allergy or intolerance, please check the individual labels on each ingredient before you cook with it. Common allergens are usually written in **bold**.



INSIDE YOUR BOX

Hotdogs
Baked beans
Carrots
Mixed peas/sweetcorn
Potatoes
Casserole mix
Dumpling mix

Let's get
cooking!



YEE-HAW!

Welcome to your meal box. You're just minutes away from a tasty dinner - we hope you enjoy it! Follow these instructions (or freestyle it if you're a master-chef) and tuck in!

Tip: This meal could be cooked entirely on the hob or finished off in the oven. If using the oven, make sure you use an ovenproof pot, and we would recommend 180 degrees Celsius. Have your oven gloves at the ready!



1

Open all the cans and drain them. Cut the hotdogs into small pieces and cut the potatoes in half.

2

Place the slices of hotdogs, baked beans, mixed peas and sweetcorn, carrots and the cut potatoes in a large saucepan.

3

In a bowl or jug, stir the casserole mix with 300ml of preferably boiling water (about one cup of water). Pour over the ingredients in the saucepan.

4

Put a lid on the saucepan, heat the pan until it's gently bubbling and let it simmer for 10 minutes. Check it every few minutes and stir to ensure the mixture doesn't stick to the bottom of the pan.

5

Meanwhile, follow the instructions on the packet to prepare the dumplings. If you find the mixture is too wet to form balls, just add a some flour you may have at home. No flour? No problem, it will still work!

6

After the stew has simmered for 10 minutes, add the dumplings to the pot and replace the lid. Let it simmer for 15-20 minutes, stirring occasionally and re-covering until the dumplings are light and fluffy.

7

CONGRATULATIONS!

You've just made dinner.
Enjoy your meal - **and don't forget to help with the washing up!**

The frontier can be a challenging place, and when food goes bad it can be... really bad! Can you draw a food-based criminal in the wanted poster below, and give them their outlaw name?



WANTED

NAME

