

Savoury Bites with Vegetable Kebabs

Ingredients -Per child

For Savoury Bites

- 100g Self Raising flour
- 25g Soft margarine
- 5 Chive stems
- 25g Feta cheese
- 50ml Milk

For the kebabs

- Cherry tomatoes
- Cucumber
- Red ,Yellow& green pepper
- Olives
- Basil leaves

- Weigh and measure all ingredients.
- Place the flour into a mixing bowl.
- Place the margarine in the mixing bowl with the flour.
- With your fingers rub the flour and the margarine together until the mixture is crumbly.
- Put the chives into a small bowl and chop with a clean pair of scissors, add to the mixing bowl .
- Now crumble the feta cheese using your fingers into the mixing bowl.
- Stir with a fork.
- Add most of the milk into the mixture and stir it with a fork until it all sticks together, you may need to add a little more of the milk if it is dry.
- Sprinkle a little flour on to your work surface. Place your mixture on the floured surface and sprinkle a little more flour on the top.
- Press or roll your mixture until it is about 0.5cm thick.
- Use a cutter to gently cut out shapes in the mixture .
- Place your shapes onto a baking tray.
- Place in the oven and cook for 8-10 mins at 200 c.
- Clean , tidy your table and wash up.

Vegetable Kebabs

- Wash peppers and chop into bite size pieces.
- Wash cucumber and chop into bite size pieces.
- Wash tomatoes.
- Drain olives.
- Thread vegetables alternately with basil leaves onto kebab sticks.