Mini lentil shepherds pie

NZTE-040 · Evening tea · Week 4 / Friday · Source page 42

Yield: 10 starter portions · Provisional 10 snack serves · Ages 3–5

INGREDIENTS

240 g drained no-added-salt brown lentils

325 g peeled potato

150 g peeled carrot

130 g no-added-salt crushed tomatoes

55 mL pasteurised milk

8 mL canola oil



Illustrative serving; follow ingredients and serving-texture guidance.

PREPARATION

Steam potatoes until soft and mash with milk. Simmer finely diced carrot, tomatoes and rinsed lentils until everything is very soft. Mash lentils well, stir in oil and spread in a shallow dish. Top with potato and bake at 175°C until heated through using the centre’s validated process. Divide into 10 soft spoon portions.

ALLERGEN CHECK

Milk

Verify product labels and serving texture before service. See page 2 for review and kitchen checks.

MENU DESIGN

Use the morning tea column as an alternative to the morning tea already scheduled in the annual programme. Offer evening tea as an optional late snack. Check the day’s breakfast, lunch and afternoon tea to avoid repeating preparations. Seasonal produce substitutions are changes to the same recipe.

NEW ZEALAND REFERENCES

Healthy Food and Drink Toolkit for Early Learning Services KidsHealth New Zealand breakfast and meal ideas Bowen Early Childhood Education Centre meal examples Ministry of Health early learning choking guidance

SERVING FOR TAMARIKI

Provide drinking water. Use starter portions and adjust for the child. Serve food seated and supervised, with age-appropriate textures and sizes. Keep bread tender and fillings moist. Review each individual feeding or allergy plan before service.

KITCHEN TESTING

Weigh prepped edible portions, check actual yields, verify ingredient labels and cross-contact controls, and test the methods in the centre kitchen. Apply the centre’s food control procedures to cooling, reheating and service. Supplier costs and qualified review are pending.

https://menunio.com/kindergarten/tea-menu/recipes/nzte-040/

AARTI REVIEW DRAFT