



## Dutch Oven Forest School Recipe

**Preparation time:** 15 minutes

**Cooking time:** 30 minutes

**Serves:** 10 Children

### **Ingredients:**

Dried pasta	Quorn mince
Passata	Sweetcorn
Mixed peppers	Tin of chopped tomatoes
1 Onion	2 vegetable stock cubes
A handful of mushrooms	

### **Directions:**

- Chop all of the vegetables to desired size
- Mix the stock cubes with boiled water
- Add the bag of pasta to the Dutch Oven
- Add in the Quorn mince, chopped tomatoes, Passata and stock
- Add in the chopped vegetables
- Start the fire pit
- Hang the Dutch Oven from the Tripod
- Once food starts to bubble, give it an occasional stir until it has all cooked through (approx.. 30 mins)
- Dish up and enjoy!

**Bon Appétit**