Key to Life Foodbank

All Saints Church Cleadon
walking and working with God

Community Kitchen

Helping families create affordable, nutritious meals at home

Tomato Bread and Butter Pudding

by Pete Zulu, The Black Horse, East Boldon

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Ingredients

- ½ a tin of tomatoes
- ½ an onion
- 1 tsp of sugar
- A little oil
- A small pat of butter
- ¼ - ½ tin of sweetcorn
- Baguette or bread
- ½ tin of pork, other meat or fish (sliced). Vegetarian? Omit meat.

Optional:

- 1 fresh tomato (sliced)
- Herbs such as rosemary, thyme or basil
- Grated cheese
- 1 egg per small dish (or 2 eggs for a large dish)

Prep: 10 mins | Cook: 25 mins | Serves: 2-4

Method

1. Preheat the oven to 190C.
2. Slice the onion and cook in a little oil until softened.
3. Add the tomatoes, sugar, seasoning and herbs (if using). Simmer for 10 minutes.
4. Slice the baguette until you have enough to layer one large dish or two small ones then prepare the meat and tomato (if using).
5. Layer half of the bread in a baking dish and spoon over half of the tomato sauce.
6. Add a little butter, sweetcorn and meat or fish (if using).
7. Repeat the layers using the remaining bread and sauce.
8. If using, top with sliced tomato, grated cheese and crack over the egg.
9. Bake for 10 minutes until golden and heated through. Serve hot.