

1. Put onion and leeks in a bowl and add oil cook on FULL power for 3 minutes.
2. Mix bread with milk, butter, eggs, herbs and ½ the cheese.
3. Add leeks and onion to bread mixture and put into a lightly buttered straight-sided dish. Sprinkle on remaining cheese.
4. Cook, uncovered on medium setting for 10-12 minutes or until just firm.
5. Serve hot with seasonal vegetables or crispy salad. Nice served with a fresh tomato sauce.

- 2 leeks, chopped and rinsed
- 1 onion, chopped
- 1tbsp oil
- 100g wholemeal bread, cut into small pieces
- 350ml semi skimmed or soya milk
- 50g butter/margarine, melted
- 3 eggs, beaten
- 1tsp mixed herbs
- 100g strong flavoured cheese

'What's Cooking!' Recipe Card**CHEESE AND LEEK BREAD PUDDING****FOOD FACT:**

Using a strong flavoured cheese in recipes means you can use less cheese to get flavour and cut down on saturated fats.

Preparation time **5mins**

Cooking time **15mins**

Serves 4-6