



# COOKING CHALLENGE 2020

The Six day, Six Dinner challenge By  
Keisha, Morgan and Mum.

# ABOUT US AND HOW WE STARTED IT!

Morgan and I had been asking lots of questions about cooking and cooking for a large family!

Mum said the only way she could explain it to us was by showing us.

But she wanted us to get involved so asked us if we wanted to do a challenge!

So.... She gave us ALL of the food that we had in the home to make dinners with.

We had to write down the ingredients, plan, prepare and make six dinners to feed six people over six days>

It became the

***Six Day Six Dinner Challenge***





**Here is the picture of the ingredients my mum put on the side.**



We also had some ingredients in the freezer to use (Mum forgot to include them in the photo)

Keisha decided on Gammon, Egg and Chips for Mondays Dinner.

Ingredients:-

1 Unsmoked Gammon Joint  
6-7 Large potatoes sliced and cut into chips  
6 Eggs  
1 tin of pineapple rings  
Frozen Peas

I wanted to use the slow cooker for the gammon (so mum explained how to use it and how it worked)

Mum and Dad showed me how to cut chips on the first potato the rest was up to me!

After I cut the potatoes in to chips I boiled them for 5-10 minutes drained them, left them in a covered tray overnight, ready to fry the next day for dinner.

Bolied the frozen peas, dry fried the pineapple and fried the eggs!

# GAMMON, EGG AND CHIPS



© Sarah Chick



# MACARONI CHEESE, BACON AND VEGETABLE BAKE

On Tuesday Morgan really wanted to do a macaroni cheese but she thought it was boring on its own so added loads of extras!

## Ingredients:

- 1 large Broccoli head
- 5 Bacon rashers
- 500g Macaroni pasta
- A handful of large Mushrooms
- 1 red onion
- 1 bag Spinach
- 1 Block mature Cheddar cheese
- 2 pints of semi-skimmed milk
- Plain flour

It was a long method but it worked it was absolutely delicious and to be honest without a recipe we all think she did amazingly well!!

Everyone enjoyed it!



© Sarah Chick

# ROAST CHICKEN

- On Wednesday we both decided on a roast chicken dinner.  
We had to do this dinner together, it was fun spending time with each other and working together.  
We got on really well and the dinner was Lovely!
- ingredients:
- 6 large carrots
- 4 parsnips
- 4 very Large potatoes
- Peas
- Gravy
- 1 large whole Chicken Roasted
- Rosemary, Thyme and 3 cloves of crushed Garlic to season the potatoes

A GREAT TEAM effort by both of us!



# RATATOUILLE (SORT OF)

On Thursday we got stuck because we used most of our ingredients in the first few days.

But when we were watching Disney's Ratatouille the idea came to Keisha to try and imitate the dish (we didn't have a recipe we just put it all together!)

Ingredients:

1 whole courgette

2 fresh onions

8 potatoes (we used as homemade chips)

3 peppers

tomato Puree

Passata with basil

We sliced and dry fried the vegetables

In a separate pan we added the Passata





On Friday and Saturday

The only ingredients we had left we couldn't see any obvious meals as we had planned to do a curry but curry powder wasn't in our ingredients!

And we'd used Majority of our ingredients within the first few days!

Soooo..... We realised we had everything to make dough and Decided on Pizzas.

We had pizzas both days, Friday with home made chips and Saturday the pizzas were that BIG we ONLY just managed to get them in the oven.

They weren't greasy and they were VERY FILLING!

# PIZZA



© Sarah Chick



# CAKES

- My brother Nathan made Some Vanilla Cupcakes and my sister Kayla made a massive chocolate cake. They were so delicious.





We hope you  
Enjoyed our  
summary of our six  
day six dinner  
challenge!!!!!!



Stay safe. From  
Keisha and Morgan  
<3 ~xx~<3

