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## Spaghetti bolognese

Short description  
about the main idea of recipe



## Tacos

Short description  
about the main idea of recipe



## Meatball Pizza



## Beer Bread

Short description  
about the main idea of recipe



## Butter Chicken

Short description  
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## Brownie

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Lasagna

Makes for: 6  
R250.00

Brownies

Makes for: 12  
R150.00

Chicken Wraps

Makes for: 4  
R150.00

Butter Chicken

Makes for: 5  
R300.00

Spaghetti  
Bolognese

Makes for: 6  
R250.00

Roast Chicken

Makes for: 6  
R150.00



# Favourites

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Dinner

Starters

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Fried

Main

Dessert

**Lasagna**

Makes for: 6  
R250.00

**Brownies**

Makes for: 12  
R150.00

**Chicken Wraps**

Makes for: 4  
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Makes for: 5  
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**Spaghetti  
Bolognese**

Makes for: 6  
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**Roast Chicken**

Makes for: 6  
R150.00





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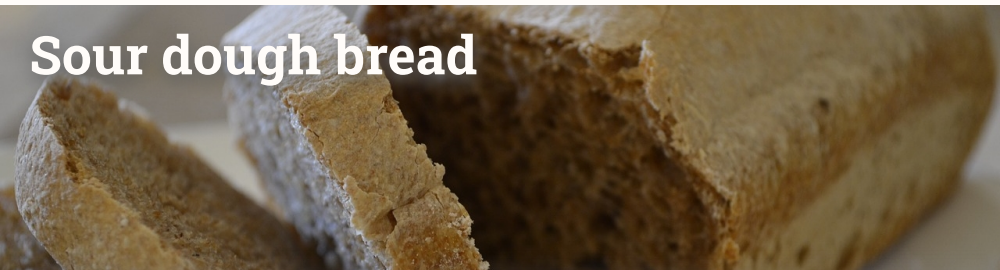


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Butter chicken



Sour dough bread



Pancakes

Short description  
about the main idea of recipe

Meatball Pizza

Short description  
about the main idea of recipe



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# Meatball Pizza



Full Screen



**Quantity: 1**

Serves: 8 slices



## Ingredients

Prebaked 12-inch pizza crust:	x1
Pizza sauce:	x1 can
Garlic Powder:	x1 tsp
Italian Seasoning:	x1 tsp
Grated Parmesan cheese:	x1/4 cup
Small onion(halved & sliced):	x1
Cooked Italian Meatballs:	x12
Shredded Mozzarella Cheese:	x1 cup
Shredded Cheddar Cheese:	x1 cup

## Steps

1. Preheat oven to 350°. Place crust on an ungreased 12-in. pizza pan or baking sheet.

2. Spread sauce over crust; sprinkle with garlic powder, Italian seasoning and Parmesan cheese. Top with onion and meatballs; sprinkle with remaining cheeses. Bake 12-17 minutes or until cheese is melted.



# Tacos



Full Screen



Quantity: 1

Serves: 12



## Ingredients

90% to 93% Lean Beef:	x450g
Chilli Powder:	x1 tbsp
Ground Cumin:	x1 tsp
Salt:	x1 tsp
Dired Oregano:	x1/2 tsp
Garlic Powder:	x1/2 tsp
Ground Black Pepper:	x1/4 tsp
Tomato Sauce:	x1/2 cup
Water:	x1/4 cup
Taco Shells:	x12

## Optional Toppings

Shredded Cheese

Shredded Lettuce

Chopped Tomatoes

Diced Red Onion

Taco Sauce

Sour cream

Guacamole

## Steps

1. Add the beef to a large skillet over medium-high heat. Break the meat apart with a wooden spoon. Add the chili powder, cumin, salt, oregano, garlic powder, and pepper to the meat. Stir well. Cook until the meat is cooked through, about 6-8 minutes, stirring occasionally.
2. Reduce the heat to medium. Add the tomato sauce and water. Stir to combine. Cook, stirring occasionally, for 7-8 minutes, until some of the liquid evaporates but the meat mixture is still a little saucy. Remove from the heat.
3. Warm the taco shells according to their package directions.
4. Fill the taco shells with 2 heaping tablespoons of taco meat. Top with desired taco toppings: shredded cheese, shredded lettuce, chopped tomatoes, diced red onion, taco sauce, sour cream, guacamole, etc.





# Spaghetti Bolognese



Full Screen



**Quantity: 1**

Serves: 6



## Ingredients

Olive Oil: x1 tbs

Smoked Streaky Bacon(rashers): x4

Medium Onions(Finely Chopped): x2

Carrots (Finely Chopped): x2

Celery Sticks(Finely Chopped): x2

Garlic Cloves(Finely Chopped): x2

Rosemary Sprigs(Finely Chopped): x2

Beef Mince: x500g

Parmesan Cheese(Grated): x75g

Shagheti: x400g

## Sauce

Tins Of Plum Tomatoes: x2 400g

Small Pack Basil (Finely Chopped): x1

Dried Oregano: x1 tsp

Fresh Bay Leaves: x2

Tomato Purée: x2 tbsp

Beef Stock cube: x1

Red Chilli(Finely Chopped): x1

Red Wine: x125ml

Cherry Tomato(Sliced in half): x6

## Steps

1. Put a large saucepan on a medium heat and add olive oil.
2. Add finely chopped bacon rashers and fry for 10 mins until golden and crisp.
3. Reduce the heat and add the onions, carrots, celery sticks, garlic cloves and the leaves from sprigs rosemary, all finely chopped, then fry for 10 mins. Stir the veg often until it softens.
4. Increase the heat to medium-high, add beef mince and cook stirring for 3-4 mins until the meat is browned all over.
5. Add the tins plum tomatoes, the finely chopped leaves from small pack basil, dried oregano, bay leaves, tomato purée,beef stock cube, deseeded and finely chopped red chilli (if using), red wine and halved cherry tomatoes. Stir with a wooden spoon, breaking up the plum tomatoes.
6. Bring to the boil, reduce to a gentle simmer and cover with a lid. Cook for 1 hr 15 mins stirring occasionally, until you have a rich, thick sauce.
7. Add the grated parmesan, check the seasoning and stir.
8. When the bolognese is nearly finished, cook the spaghetti following the pack instructions.
9. Drain the spaghetti and stir into the bolognese sauce. Serve with more grated parmesan, the remaining basil leaves and crusty bread, if you like.



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ml ▼

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kg ▼

Temperature:

°C ▼

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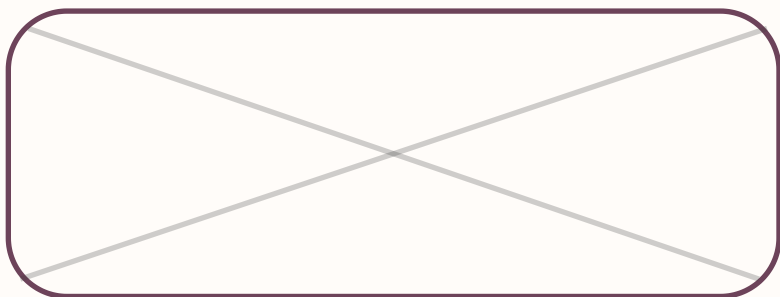
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Instructions:

Add step

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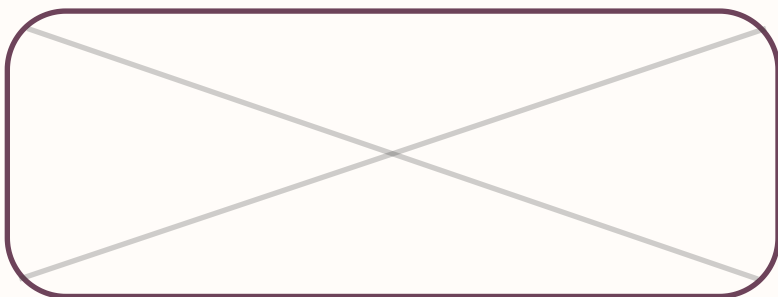
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