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|  | **Ingredients** | **Steps** |
| ***Mexican Turkey Rissoles with Fresh Salsa*** | Mexican Turkey Rissoles Bowl   * 2-3 tablespoons vegetable oil * 2 corn cobs, husks peeled * 2 x 400g packs Steggles Fresh Turkey Rissoles (12 rissoles in total) * Mexican seasoning, for sprinkling, if desired * Corn chips, to serve * 2 avocados, peeled and diced * Sour cream, to serve * Extra coriander leaves, to serve * Lime cheeks, to serve   Fresh Salsa   * 1 x 200g punnet red and yellow grape tomatoes, halved * 1 continental cucumber, halved lengthwise, seeds removed and sliced * 1 red capsicum, finely chopped * 1 small red onion, finely chopped * 1/4 cup chopped coriander * Salt and pepper, to taste * Olive oil, to drizzle * Juice of 1 lime | Mexican Turkey Rissoles Bowl   * Heat a little oil in a large frying pan and chargrill the corn cobs over a high heat for 3-5 minutes, remove and keep warm * Reduce heat to medium and add the remaining oil to the pan. Sprinkle the rissoles with Mexican seasoning then add to the pan, cook the rissoles for 7-8 minutes, turning occasionally, until cooked through   Fresh Salsa   * Combine the tomatoes, cucumber, capsicum, onion, coriander, seasonings, oil and lime juice in a bowl, slice the corn from the cobs then add and stir to mix thoroughly * Place a handful of the corn chips into each serving bowl. Add the turkey rissoles, slices of avocado and a spoonful of the salsa. Finish with a dollop of sour cream and serve with extra coriander leaves and lime cheeks |
| ***Beef korma with pumpkin and beans*** | * 600g rump steak, trimmed, diced * 255g Street Kitchen Punjabi Cashew Korma Kit * 2 tablespoons vegetable oil * 1 brown onion, thinly sliced * 450g piece pumpkin, skin & seeds removed, cut into 2cm cubes * 150g green beans, trimmed, halved * Steamed basmati rice, to serve * Pappadams, to serve * Mint leaves, to garnish | * Combine beef and garlic & ginger paste from kit in a large bowl * Heat oil in a large non-stick frying pan over medium heat. Add spice mix from kit and cook for 1 minute. Add onion and cook for 4 minutes or until tender. Add marinated beef and cook until browned * Pour Punjabi Cashew Korma sauce and 1/3 cup water over meat. Add pumpkin, cover and cook for 20 minutes or until tender, adding beans for the last 2 minutes of cooking. Serve immediately with rice and pappadams. Garnish with mint |
| ***Easy Fish Pie*** | * 750g baby new potatoes, quartered * 6 eggs * 250g tub light sour cream * 3/4 cup milk * 1 tablespoon Dijon mustard * 400g skinless salmon fillet, cut into 3cm pieces * 400g skinless white fish fillet (such as ling, snapper or basa), cut into 3cm pieces * 1 cup frozen peas, thawed * 2 green onions, finely sliced * 1 tbsp chopped dill, plus extra to garnish * 6 sheets filo pastry * 60g butter, melted * Mixed greens, to serve * Lemon wedges, to serve | * Preheat oven to 200°C/180°C fan forced. Place a 10-cup capacity shallow baking dish (about 35cm x 28cm) on an oven tray to catch any spills * Place potatoes in a large saucepan and cover with cold water. Bring to the boil. Add the eggs and simmer for 6 minutes. Use a slotted spoon to transfer eggs to a bowl of iced water. Continue cooking potatoes for 3-4 minutes, until tender. Drain well and roughly mash. Meanwhile, peel eggs and cut into quarters * In a large bowl whisk sour cream, milk and mustard together. Add potato, salmon, fish, peas, green onion and dill. Season and mix well. Spoon into dish. Tuck in egg quarters * For the topping, brush pastry sheets with butter then cut into 4 strips lengthways. Scrunch each strip into a loose ball and arrange on top of pie * Bake pie for 25-30 minutes, until topping turns golden brown and filling bubbles up around the edges. Scatter with extra dill. Serve with mixed greens and lemon wedges |