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|  | **Ingredients** | **Steps** |
| ***Tempura Nuggets Sushi Bowl*** | * 400g packet frozen Steggles Chicken Tempura Nuggets * 2 green onions, sliced * 1 tablespoon sesame oil * 1 tablespoon mild curry powder * 1 tablespoon plain flour * 2 tablespoons soy sauce * 1 cup chicken stock * 3 cups cooked Jasmine rice, to serve * 1 Lebanese cucumber, sliced * 1 large carrot, shredded into thin strips | * Preheat the oven to 200°C/180°C fan forced. Place chicken nuggets on an oven tray and bake for 15 minutes or until golden brown. Place onion in a bowl of iced water in the fridge for 10 minutes or until onion curls * Meanwhile, heat sesame oil in a small saucepan over medium heat. Add curry powder and flour and cook, stirring for 2 minutes or until fragrant. Pour in chicken stock and soy sauce. Cook, stirring regularly, for 5 minutes or until sauce boils and thickens. Remove from heat * Spoon rice into serving bowls. Top with chicken nuggets, cucumber and carrot. Drizzle with the curry sauce and serve sprinkled with green onion curls |
| ***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 |
| ***Chicken Schnitzel and Coleslaw Lettuce Cups*** | * 600g tray (4) Steggles Chilled Panko & Quinoa Chicken Breast Schnitzel * 1/3 cup low-fat Greek-style natural yoghurt * 1 tablespoon lemon juice * 2 teaspoons chopped dill * 1 clove garlic, crushed * 350g packet kale slaw mix * ¾ cup grated tasty cheese * 2 gherkins, sliced * 8 iceberg lettuce leaves, trimmed * Lemon wedges, to serve | * Preheat oven to 210°C/190°C fan forced. Place chicken on an oven tray and bake, turning halfway through cooking, for 18 minutes or until golden brown and cooked. Remove from oven and rest for 5 minutes * Meanwhile, whisk yoghurt, lemon juice, dill and garlic in a large bowl * Place lettuce leaves in serving bowls. Cut chicken into 1cm-thick slices. Fill lettuce leaves with kale slaw mix, cheese and gherkins, top with sliced chicken and drizzle with yoghurt dressing * Serve chicken schnitzel cups with lemon wedges |