

Pan Fried Halloumi with Balsamic glaze

Ingredients:

- 200 g halloumi cut into 1cm-thick slices
- Balsamic Vinegar

Instructions:

1. Drain, slice, and dry.
2. After you've drained and sliced the halloumi, pat it dry so you don't get extra moisture in the pan when frying.
3. Cook in pan until golden brown
4. Place onto plate and squiggle balsamic glaze over to your liking.



Slow cooked pork belly with macadam and brown glaze

Ingredients:

- Pork belly
- Oil
- 2 cups of brown sugar
- 850grams of golden syrup
- 2 tubs of apricot jam
- 500grams macadamia nuts

Instructions:

1. Mix macadamia nuts, sugar, golden syrup, jam together in large bowl
2. Put pork belly (1.5kgs) in an oiled large deep tray
3. Coat mixture over pork belly
4. Cook 160 degrees for 6-8 hours until soft and caramelised



Spinach Cob Loaf Dip

Ingredients:

- 1 cob loaf
- 150g Frozen spinach
- 250g cream cheese
- 600ml sour cream
- 40g pkt French onion soup mix
- 1 tsp olive oil
- A pinch of salt and pepper, to taste

Instructions:

1. Preheat oven to 180C.
2. Cut the top off a cob loaf and pull-out bread, leaving a 2 - 3cm shell. Tear the cob lid and bread pieces into strips.
3. Defrost spinach, drain excess water.
4. In a large bowl, mix together cream cheese, sour cream, soup mix and spinach. Pour into the hollowed-out cob loaf. Place on a baking tray.
5. Toss bread strips lightly in oil and season well. Place on tray next to filled cob. Bake for 15 minutes until the bread is toasted and golden.



Crispy Noodle Salad

Ingredients:

- 1 Chinese cabbage (wombok)
- 100g Chang's crispy noodles
- 5 green spring onions, finely sliced
- 100g slivered almonds
- 1x Chang's Crispy Noodle Salad dressing (from Asian ingredients isle)

Instructions:

1. Lightly toast the slivered almonds in a small skillet over medium heat until lightly browned (no oil). Remove immediately and let cool
2. Cut cabbage
3. Place cabbage in a big bowl with toasted almonds and onions. Pour over dressing, toss well
4. Add crispy noodles

Gingerbread Man

Ingredients:

- 125 g butter room temperature
- ½ cup CSR brown sugar firmly packed
- ½ cup CSR golden syrup
- 1 egg yolk
- 2 ½ cups plain flour
- 1 tbs ground ginger
- 1 tsp mixed spice
- ½ tsp ground nutmeg
- 1 tsp bicarbonate of soda
- 1 egg white
- 1 tsp lemon juice
- 1 ½ cups pure icing sugar sifted

Instructions:

1. Transfer mixture to a large bowl, stir in the sifted dry ingredients. Turn the dough onto a floured surface, knead until smooth. Divide the dough in half. Enclose in cling wrap. Refrigerate for 30 minutes.
2. Preheat the oven to 160°C (140°C fan-forced). Grease and line two oven trays with baking paper.
3. Roll each dough half between sheets of baking paper until 5 mm thick. Using a 13cm gingerbread man cutter, cut out shapes and place on trays about 2.5 cm apart. Bake for 10 minutes, or until lightly golden. Remove from oven and cool.
4. For icing, lightly beat egg white and lemon juice in a small electric mixer. Gradually beat in sifted icing sugar until firm peaks form.
5. Spoon icing into a small piping bag fitted with a small plain nozzle and decorate.

Chicken Fajitas

Ingredients:

- 1 lime
- 3 capsicums (red, yellow or green)
- 1 onion
- 3 tbs olive oil
- 1 tsp chilli powder
- 650g Chicken breast
 - ½ tsp paprika
 - ½ onion powder
 - ½ black pepper
 - ½ tsp cumin (optional)
 - 12 mini tortillas
 - Salt (to taste)

Instructions:

1. Cut onion into slivers & slice capsicum.
2. In a separate bowl, combine 1 tablespoon olive oil, juice of ½ lime, chili powder, paprika, onion powder, pepper, cumin and salt. Cut chicken into strips and toss with the spice mixture.
3. Preheat 1 tablespoon olive oil over medium high. Add chicken and cook until just cooked, about 3-5 minutes.
4. Set chicken aside and add 1 tablespoon oil to the pan. Drain onions and cook 2 minutes. Add in sliced capsicum and cook an additional 2 minutes or just until hot. Add chicken back to the pan and stir to combine.
5. Squeeze additional lime overtop and serve over tortillas.

Microwave Nachos

Ingredients:

- Tortilla Chips
- Shredded cheese
- Salsa
- Sour Cream

Instructions:

1. Put chips on plate
2. Put cheese on chips
3. Put in microwave. Heat for 1 minute
4. Spoon salsa and sour cream on top



Banana Oat Pancakes

Ingredients:

- 2 large bananas
- 1 ½ cups of rolled oats
- 2 Eggs

Instructions:

1. Mash banana
2. Add eggs and oats to banana mixture, whisk until smooth
3. Cook on medium heat in pan for 2 minutes
4. Flip and cook
5. Cook for another 30 seconds

