

My Favourite Recipes

None

Matt Holder

None

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1. Welcome to my favourite recipes

Please see the menus to navigate through this site. The tags page will allow easy access to all recipes with a certain main ingredient / type of food and the search allows for search based on anything on the pages.

2. Tags

Following is a list of relevant tags:

2.1 Chickpeas

- [Crunchy Chickpeas](#)

2.2 Chilli powder

- [Crunchy Chickpeas](#)

2.3 Garlic

- [Crunchy Chickpeas](#)

2.4 barbecueSauce

- [Chicken and Cheese Toasted Wrap](#)

2.5 breakfast

- [Soft boiled eggs](#)

2.6 cheese

- [Cheese on Toast](#)
- [Chicken and Cheese Toasted Wrap](#)

2.7 chicken

- [Chicken and Cheese Toasted Wrap](#)

2.8 cooked

- [Soft boiled eggs](#)

2.9 cornedBeef

- [Corned Beef Hash](#)

2.10 dinner

- [Corned Beef Hash](#)

2.11 eggs

- [Soft boiled eggs](#)
- [Corned Beef Hash](#)

2.12 garlic

- [Corned Beef Hash](#)

2.13 lunch

- [Cheese on Toast](#)

2.14 onion

- [Corned Beef Hash](#)

2.15 pickle

- [Cheese on Toast](#)

2.16 potatoes

- [Corned Beef Hash](#)

2.17 snacks

- [Crunchy Chickpeas](#)

2.18 supper

- [Chicken and Cheese Toasted Wrap](#)

2.19 wrap

- [Chicken and Cheese Toasted Wrap](#)

3. Breakfast

eggs **cooked** **breakfast**

3.1 Soft boiled eggs

3.1.1 Serving Suggestion

Two eggs for one person

3.1.2 Ingredients

- Two large eggs
- Two slices of toast

3.1.3 Method

- Place two eggs in a saucepan and cover them with cold water
- Turn on the hob
- About 30s before the water boils, begin toasting your bread
- When the water boils start a timer
- Butter the toast and cut into strips
- After 3.5 minutes, tip the boiling water from the saucepan and replace with cold
- Serve by slicing the top from the eggs
- EAT!

3.1.4 Review / Other Information

- Perfectly runny eggs every time
- Yum

4. Dinner

cornedBeef **potatoes** **onion** **garlic** **eggs** **dinner**

4.1 Corned Beef Hash

4.1.1 Serving Suggestion

Serve as a main meal for two

4.1.2 Ingredients

- Two eggs
- Two medium potatoes
- Half a tin of corned beef
- One clove of garlic
- Half an onion - finely chopped

4.1.3 Method

- Cut a potato into small pieces and add to a microwave-safe dish - cook for between five and ten minutes until the potato pieces are soft
- Chop the onion
- Crush and finely chop the garlic
- Chop the corned beef into small pieces
- Boil a kettle of water
- Once the potato has cooked complete the following
- Heat a frying pan and add a small amount of oil
- Fill a pan with boiling water and turn on the hob
- Add the onion to the pan and cook for two minutes
- Add the potato, corned beef and garlic to the frying pan
- Swirl the water in the saucepan with a wooden spoon and gently break in the eggs
- Turn down the heat of the eggs so the water is only gently bubbling
- Constantly stir the frying pan gently so that everything heats nicely
- After around three minutes, gently remove the eggs from the saucepan and place on kitchen roll
- Serve the food from the frying pan onto two plates and add an egg per plate

4.1.4 Review / Other Information

- Yummy
- Enjoyable!
- Quick and easy

5. Lunch

cheese lunch pickle

5.1 Cheese on Toast

5.1.1 Serving Suggestion

Lunch for one

5.1.2 Ingredients

- Slices of cheese
- Sandwich Pickle
- Two slices of bread

5.1.3 Method

- Toast the bread
- When toasted, butter and spread the pickle
- Add the cheese
- Cook under a grill until the cheese has melted

5.1.4 Review / Other Information

- Very quick to make
- Can change the pickle for other sauces

6. Snacks

Chickpeas **Garlic** **Chilli powder** **snacks**

6.1 Crunchy Chickpeas

6.1.1 Serving Suggestion

Snacks for the family

6.1.2 Ingredients

- One tin of cooked chickpeas
- Garlic powder
- Chilli powder

6.1.3 Method

- Drain the tin of chickpeas and dry with kitchen roll
- Cover a baking tray with foil
- Add some oil to the tray and add the chickpeas
- Sprinkle some garlic powder and chilli powder over the chickpeas and move them around so they are coated with the powder
- Cook in the oven at 180 Celsius until crunchy

6.1.4 Review / Other Information

7. Supper

chicken **cheese** **wrap** **barbecueSauce** **supper**

7.1 Chicken and Cheese Toasted Wrap

7.1.1 Serving Suggestion

A supper-time snack for one

7.1.2 Ingredients

- One large brown wrap
- Frozen, cooked chicken
- Cheese (grated)
- BBQ sauce

7.1.3 Method

- Defrost a small amount of the cooked, frozen chicken
- Grate a small amount of cheese
- Spread some BBQ sauce onto the wrap
- Add the chicken and cheese and fold up so there are no gaps
- Add to the air fryer and switch on at 180 Celsius for ten minutes
- Can also be cooked under the grill

7.1.4 Review / Other Information

- Yummy
- Very easy to prepare