

Baked Ravioli



4 Servings

10 min

20 min

INGREDIENTS

- ☐ Ravioli (450 g)
- ☐ Marinara Sauce (2 cups)
- ☐ Cream Cheese (1/3 cups)
- ☐ Dried Thyme (1/2 tsp)
- ☐ Dried Parsley (1/2 tsp)
- ☐ Mozzarella (1/2 cup)
- ☐ Parmesan Cheese (1/4 cup)
- ☐ Basil Leaves (1/4 cup)

PREPARATION

Grate the Parmesan cheese and shred the mozzarella.

COOKING

- Preheat oven to 175°C. Lightly oil a baking dish or coat with nonstick spray.
- In a large pot of boiling water, cook ravioli just until tender, about 2-3 minutes.
- Combine marinara sauce and cream cheese in a medium saucepan over medium heat. Cook, stirring constantly, until cream cheese has melted, about 2-3 minutes. Stir in thyme and parsley.
- Spread ravioli into the prepared baking dish. Top with marinara mixture and sprinkle with mozzarella. Place into oven and bake until cheese has melted, about 20 minutes.
- Serve immediately, garnished with Parmesan and basil.



Bean Broccoli Salad



6 Servings

10 min

30 min

INGREDIENTS

PREPARATION

SALAD DRESSING

- ☐ Parsley (1/2 cup)
- ☐ Red Onion (1)
- ☐ Rucola (4 cups)
- ☐ Olive Oil (1/2 cup)
- ☐ Salt (1/4 cup)

Chop the parsley and mince the garlic. Drain the beans from the cans. Thinly slice the red onion and grate the parmesan cheese.

COOKING

SALAD

- ☐ Broccoli Florets (450 g)
- ☐ Olive Oil (1 1/2 tbsp)
- ☐ Salt (1/2 tsp)
- ☐ Pepper (1/4 tsp)
- ☐ White Beans (400 g)
- ☐ Parmesan (1/2 cup)

① Preheat oven to 205°C with the oven rack 10 cm from the heat. Toss together broccoli, 1 1/2 tbsp olive oil, 1/2 tsp salt, and 1/4 teaspoon pepper in a large bowl. Spread broccoli in a single layer on a rimmed baking sheet. Roast in oven until just tender, 20 to 25 minutes.

② Whisk together lemon zest and juice, parsley, garlic, mustard, vinegar, honey, and remaining 1/2 cup oil, 1/2 tsp salt, and

1/4 tsp pepper in a medium bowl. Set aside.


③ Increase oven temperature to broil, cook broccoli until slightly charred, 1 to 2 minutes. Cool about 5 minutes.


④ Combine broccoli, beans, rucola, and red onion in a large bowl. Toss with the dressing and sprinkle with parmesan.




Beef Broccoli



 4 Servings

 5 min

 10 min

INGREDIENTS

- ☐ Flank Steak (450 g)
- ☐ Broccoli Floret (1 head)
- ☐ Chicken Stock (1/2 cup)
- ☐ Soy Sauce (2/3 cup)
- ☐ Honey (1/4 cup)
- ☐ Rice Wine Vinegar (2 tbsp)
- ☐ Brown Sugar (2 tbsp)
- ☐ Garlic (3 cloves)
- ☐ Sesame Oil (1 tbsp)
- ☐ Olive Oil (1 tbsp)
- ☐ Cornstarch (1 tbsp)
- ☐ Sriracha (1 tsp)
- ☐ Ground Ginger (1 tsp)
- ☐ Red Pepper Flakes (1/4 tsp)

until tender and slightly thickened, about 3-4 minutes.

PREPARATION

Thinly slice the flank steak and cut the broccoli head into florets. Mince the garlic.

COOKING


- ① In a medium bowl, whisk together soy sauce, chicken stock, honey, vinegar, brown sugar, garlic, sesame oil, cornstarch, Sriracha, ginger, red pepper flakes and 1/4 cup water; set aside.
- ② Heat olive oil in a large skillet over medium high heat. Add steak and cook, flipping once, until browned, about 3-4 minutes.
- ③ Stir in broccoli and soy sauce mixture




Beef Noodle Stir Fry



 6 Servings

 15 min

 15 min

INGREDIENTS

- ☐ Udon Noodles (400 g)
- ☐ Olive Oil (1 tbs)
- ☐ Ground Beef (450 g)
- ☐ Onion (1)
- ☐ Red Bell Pepper (1)
- ☐ Green Bell Pepper (1)
- ☐ Broccoli Florets (350 g)
- ☐ Green Onion (1)

SAUCE

- ☐ Soy Sauce (1/4 cup)
- ☐ Rice Wine Vinegar (2 tbsp)
- ☐ Sugar (2 tbsp)
- ☐ Garlic (3 cloves)
- ☐ Ginger (1 tbsp)
- ☐ Sesame Oil (1 tsp)
- ☐ Sriracha (1 tsp)

PREPARATION

Dice the onion. Thinly slice the bell peppers and green onion. Grate the ginger and mince the garlic.


COOKING


- ① In a bowl, whisk together soy sauce, rice wine vinegar, brown sugar, garlic, ginger, sesame oil and Sriracha. Set aside.
- ② In a large pot of boiling water, cook the noodles according to package instructions and drain the water.
- ③ Heat olive oil in a large skillet over medium high heat. Add ground beef and onion and cook until beef has browned, about 3-5 minutes, making sure to crumble the beef as it cooks.
- ④ Stir in bell peppers and broccoli. Cook, stirring frequently, about 3-4 minutes. Stir in noodles and soy sauce mixture until well combined for about 2-3 minutes.
- ⑤ Garnish with green onion and serve.




Black Bean Stuffed Sweet Potatoes



 4 Servings

 15 min

 60 min

INGREDIENTS

- ☐ Black Beans (450 g)
- ☐ Sweet Potato (4)
- ☐ Plain Greek Yoghurt (1/2 cup)
- ☐ Lime Juice (1 tsp)
- ☐ Ground Black Pepper (1/2 tsp)
- ☐ Ball Pepper (1)
- ☐ Red Onion (1)
- ☐ Olive Oil (1 1/2 tbsp)
- ☐ Garlic Powder (1/4 tsp)
- ☐ Onion Powder (1/4 tsp)
- ☐ Chilli Powder (1/4 tsp)
- ☐ Cumin (1/4 tsp)
- ☐ Salt (1/2 tsp)

PREPARATION

Finely dice the red onion and the ball pepper.

COOKING

- ① Pre-heat oven to 180°C.
- ② Place the sweet potatoes on a lightly greased baking tray and bake for about 60 minutes or until a fork can easily be inserted into the flesh of the potatoes.
- ③ Prepare the cream sauce by whisking together the yoghurt, lime juice, and black pepper. Set aside.
- ④ When the sweet potatoes have about 10 minutes left, heat the oil in a skillet over medium heat and then add in onion. Sauté for 5 minutes until the onions begins to become translucent. Add in the spices stir and cook for an additional 3 minutes.
- ⑤ Add the black beans to the skillet and toss to combine. Continue to cook, stirring frequently, until the black beans are fully heated through. About 5 minutes. Take off of heat and set aside.
- ⑥ Once the sweet potatoes are done baking, let cool slightly. Once cool, cut the sweet potatoes open and shred the flesh from the skin so that the inside is mashed and easy to scoop out.
- ⑦ Evenly spread the black bean mixture and cream sauce on top of the 4 sweet potatoes.



Chicken Alfredo Penne



6 Servings

15 min

20 min

INGREDIENTS

- ☐ Unsalted Butter (2 tbsp)
- ☐ Chicken Breasts (700 g)
- ☐ Dried Oregano (1/2 tsp)
- ☐ Dried Basil (1/2 tsp)
- ☐ Ground Black Pepper (1/2 tsp)
- ☐ Pasta Penne (450 g)
- ☐ Parsley (1/4 cup)
- ☐ Parmesan Cheese (1/4 cup)

SAUCE

- ☐ Unsalted Butter (2 tbsp)
- ☐ Garlic (4 cloves)
- ☐ Flour (3 tbsp)
- ☐ Milk (2 cups)
- ☐ Salt (1/2 tsp)
- ☐ Ground Pepper (1/2 tsp)
- ☐ Dried Oregano (1/2 tsp)
- ☐ Dried Basil (1/2 tsp)
- ☐ Parmesan Cheese (1/2 cup)

the sauce begins to thicken.

④ Season with the salt, pepper, oregano, and basil. Add the Parmesan cheese and stir until melted.

⑤ In a large bowl, pour the sauce over cooked penne pasta, then add the chicken and toss well to combine. Add the parsley and parmesan and toss again.

PREPARATION

Shred the parmesan cheese and chop the parsley. Mince the garlic.

COOKING

① Cook according to the instructions and set aside.


② Melt the butter in a large pan over medium-high heat, then add the chicken breasts. Season with the salt, pepper, oregano, and basil. Cook 8-10 minutes, or until the chicken is fully cooked. Remove the chicken from the pan and set aside.


③ In the same pan over medium heat, melt the butter, then add the garlic. Cook until the garlic begins to soften. Stir in half of the flour at a time until incorporated. Gradually pour in the milk, stirring between additions, and cook until fully incorporated and




Chicken Fajitas



 4 Servings

 15 min

 15 min

INGREDIENTS

- ☐ Chicken Breasts (700 g)
- ☐ Chilli Powder (2 tsp)
- ☐ Ground Cumin (2 tsp)
- ☐ Dried Oregano (2 tsp)
- ☐ Smoked Paprika (1 tsp)
- ☐ Red Bell Pepper (1)
- ☐ Yellow Bell Pepper (1)
- ☐ Orange Bell Pepper (1)
- ☐ Red Onion (1)
- ☐ Garlic (3 cloves)
- ☐ Olive Oil (2 tbsp)
- ☐ Cilantro Leaves (1/4 cup)
- ☐ Tortillas (4)
- ☐ Lime (1)

- ④ Serve with tortillas and squeeze lime juice over the mix.

PREPARATION

Cut the chicken breasts into thin strips. Cut the bell peppers and onion into slices. Mince the garlic and chop the cilantro leaves.


COOKING


- ① In a small bowl, combine chili powder, cumin, oregano, paprika, and add salt and pepper, to taste. Toss the chicken strips with the mixture.
- ② Add the olive oil over medium heat into a pan. Add the garlic and chicken strips, and cook until just cooked.
- ③ Add the onions and sliced peppers and cook for an additional 2 minutes.




Chicken Tikka Masala



 4 Servings

 10 min

 20 min

INGREDIENTS

- ☐ Rice (1 cup)
- ☐ Chicken Thighs (700 g)
- ☐ Oil (1 1/2 tbsp)
- ☐ Sweet Onion (1/2)
- ☐ Tomato Paste (3 tbsp)
- ☐ Garlic (3 cloves)
- ☐ Ginger Root (1 tbsp)
- ☐ Garam Masala (1 1/2 tsp)
- ☐ Chill Powder (1 1/2 tsp)
- ☐ Ground Turmeric (1 1/2 tsp)
- ☐ Tomato Sauce (1 can)
- ☐ Chicken Stock (1 cup)
- ☐ Heavy Cream (1/2 cup)
- ☐ Cilantro Leaves (2 tbsp)

PREPARATION

Cut the chicken thighs into 2 cm chunks. Mince the garlic, grate the ginger and chop up the cilantro leaves.

COOKING

- ① In a large saucepan of 2 cups water, cook rice according to package instructions and set aside.
- ② Season chicken with 1 teaspoon salt and 1/2 teaspoon pepper.
- ③ Heat oil in a large stockpot over medium heat. Add chicken and onion to the stockpot and cook until golden, about 4-5 minutes.
- ④ Stir in tomato paste, garlic, ginger, garam masala, chili powder and turmeric until fragrant, about 1 minute.
- ⑤ Stir in tomato sauce and chicken stock and season with salt and pepper. Bring to a boil, reduce heat and simmer until reduced and slightly thickened, about 10 minutes.
- ⑥ Stir in heavy cream until heated through, about 1 minute.
- ⑦ Serve with rice and garnish with cilantro.



Chickpea Shakshuka



🍴 6 Servings

🕒 5 min

🕒 25 min

INGREDIENTS

- ☐ Canned Chickpeas (500 g)
- ☐ Crushed Tomato (800 g)
- ☐ Green Olives (4-5)
- ☐ Olive Oil (1 tbsp)
- ☐ Onion (1/2 cup)
- ☐ Red Bell Pepper (1/2 cup)
- ☐ Garlic (3 cloves)
- ☐ Tomato Paste (2 tbsp)
- ☐ Sugar (2 tsp)
- ☐ Smoked Paprika (2 tsp)
- ☐ Cumin (1 tsp)
- ☐ Chili Powder (2 tsp)
- ☐ Ground Cinnamon (1/4 tsp)
- ☐ Cayenne Pepper (1 pinch)
- ☐ Cardamom (1 pinch)
- ☐ Coriander (1 pinch)

Taste and adjust seasonings as needed.

- ⑤ Serve as is or with bread, pasta, or rice. Garnish with fresh lemon juice, additional olives, and cilantro or parsley for extra flavor.

PREPARATION

Dice the onion, chop the red bell pepper and mince the garlic. Halve the olives.

COOKING

① Heat a large rimmed metal or cast iron skillet over medium heat. Once hot, add olive oil, onion, bell pepper and garlic. Sauté for 4-5 minutes, stirring frequently until soft.

② Add crushed tomatoes, tomato paste, coconut sugar, sea salt, paprika, cumin, chili powder, cinnamon, cayenne pepper, cardamom, and coriander.


③ Bring to a simmer over medium heat and cook for 2-3 minutes, stirring frequently.


④ Add chickpeas and olives, reduce heat to medium-low and simmer for 15-20 minutes.




Chilli Prawns



 4 Servings

 10 min

 15 min

INGREDIENTS

- ☐ Peeled Prawns (500 g)
- ☐ Coconut Milk (200 ml)
- ☐ Garlic (4 cloves)
- ☐ Ginger Root (2 cm)
- ☐ Red Chillies (2)
- ☐ Fresh Coriander (15 g)
- ☐ Sunflower Oil (2 tbsp)
- ☐ Lemon Juice (1 tbsp)
- ☐ Tomato Purée (1 tbsp)
- ☐ Garam Masala (1 tsp)
- ☐ Salt (1 tsp)

PREPARATION

Peel and crush the garlic and the ginger root. Chop the chilli in half, remove the seeds and cut the chilli into pieces. Wash and cut the coriander.


COOKING


- ① Put the oil in a frying pan over moderate heat. Fry the crushed garlic and ginger root for about 3 minutes, keep stirring.
- ② Add the prawns and chillies and fry for another 3 minutes.
- ③ Add the lemon juice, tomato purée, coconut milk, garam masala and salt. Bring to a boil, then turn down the heat until it is just simmering.
- ④ Cover and cook for another 5 minutes.
- ⑤ Sprinkle the coriander over the chilli prawns before serving.




Cilantro Lime Dressing Salad



 4 Servings

 15 min

 15 min

INGREDIENTS

- ☐ Cilantro (2 cups)
- ☐ Plain Greek Yoghurt (1 cup)
- ☐ Garlic (4 cloves)
- ☐ Lime Juice (4 tbsp)
- ☐ Olive Oil (1/2 cup)
- ☐ Apple Cider Vinegar (4 tbsp)

SALAD

- ☐ Romaine Lettuce (10 cups)
- ☐ Cherry Tomatoes (1 cup)
- ☐ Canned Corn Kernels (1 cup)
- ☐ Canned Black Beans (1 cup)
- ☐ Cilantro Leaves (4 tbsp)
- ☐ Avocado (2)

the salad and gently toss to combine. Stir in avocado.

PREPARATION

Chop the romaine lettuce, halve the cherry tomatoes. Drain the corn kernels and black beans. Remove stems from cilantro. Dice the avocado.

COOKING

① To make the the dressing, combine the cilantro, Greek yogurt, garlic and lime juice in a food processor. While running, add olive oil and vinegar in a slow stream until emulsified.

② To assemble the salad, place romaine lettuce in a large bowl; top with tomatoes, corn, black beans and cilantro. Pour the dressing on top of



Creamy Mushroom Stroganoff



4 Servings

10 min

20 min

INGREDIENTS

- ☐ Pasta Shells (225 g)
- ☐ Unsalted Butter (3 tbsp)
- ☐ Mushrooms (700 g)
- ☐ Onion (2)
- ☐ Garlic (3 cloves)
- ☐ Thyme (4 tsp)
- ☐ Flour (2 1/2 tbsp)
- ☐ Beef Stock (2 cups)
- ☐ Dijon Mustard (1 1/2 tsp)
- ☐ Sour Cream (3/4 cup)
- ☐ Parmesan (2/3 cup)
- ☐ Parsley (2 tbsp)

PREPARATION

Thinly slice the mushrooms, dice the onions, chop the thyme, parsley and mince the garlic. Grate the parmesan.

COOKING


- In a large pot of boiling salted water, cook pasta according to package instructions and drain the water.
- Melt butter in a large skillet over medium high heat. Add mushrooms and onions, and cook, stirring occasionally, until mushrooms are tender and browned, about 5-7 minutes. Season with salt and pepper, to taste.
- Stir in garlic and thyme until fragrant.
- Whisk in flour until lightly browned.
- Gradually whisk in beef stock and Dijon. Bring to a boil, reduce heat and simmer, stirring occasionally, until reduced and slightly thickened, about 4-5 minutes.
- Stir in pasta and sour cream until heated through. Stir in Parmesan until melted. Stir in parsley, season with salt and pepper, to taste.




Fettuccine Alfredo



 4 Servings

 10 min

 15 min

INGREDIENTS

- ☐ Fettuccine Pasta (225 g)
- ☐ Unsalted Butter (4 tbsp)
- ☐ Chicken Breasts (2)
- ☐ Italian Seasoning (1 tsp)
- ☐ Garlic (4 cloves)
- ☐ Flour (1 1/2 tbsp)
- ☐ Tomato Paste (1 tbsp)
- ☐ Dried Basil (1 tsp)
- ☐ Milk (1 1/2 cup)
- ☐ Sun Dried Tomatoes (1/2 cup)
- ☐ Cream Cheese (90 g)
- ☐ Parmesan (1/2 cup)
- ☐ Parsley (2 tbsp)

PREPARATION

Mince the garlic. Chop the tomatoes, parsley and grate the parmesan.

COOKING

- ① In a large pot of boiling salted water, cook pasta according to package instructions and drain the water.
- ② Melt 1 tbsp butter in a large skillet over medium high heat. Season chicken with Italian seasoning, salt and pepper, to taste. Add chicken to the skillet and cook, flipping once, until cooked through. Let cool before slicing and set aside.
- ③ Melt remaining 3 tablespoons butter in the skillet. Add garlic, and cook, stirring frequently, about 1-2 minutes. Whisk in flour, tomato paste and basil until lightly browned.
- ④ Gradually whisk in milk and sun-dried tomatoes. Whisk constantly, until slightly thickened, about 5 minutes. Stir in cream cheese and Parmesan until smooth. If the mixture is too thick, add more milk as needed. Season with salt and pepper, to taste.
- ⑤ Stir in pasta and chicken, and gently toss to combine.
- ⑥ Garnish with Parmesan and parsley, and serve.



Grilled Honey Mustard Chicken



4 Servings

2 hrs

10 min

INGREDIENTS

- ☐ Chicken Tenders (700 g)
- ☐ Onion (1/2)
- ☐ Dijon Mustard (1/4 cup)
- ☐ Honey (3 tbsp)
- ☐ Olive Oil (2 tbsp)
- ☐ Rosemary (2 tbsp)
- ☐ Lemon Juice (1 tbsp)
- ☐ Canola Oil (1 tbsp)

PREPARATION

COOKING

- Dice the onion and chop the rosemary.
- ① In a medium bowl, whisk together the Dijon mustard, onion, honey, olive oil, rosemary, lemon juice, 1 tsp salt and 1/2 tsp pepper. Set aside 1/2 of the mixture in the refrigerator until ready to serve.
- ② In a large bowl, combine the chicken and the other 1/2 of the Dijon mixture. Marinate for at least 2-8 hours. Drain the chicken from the marinade.
- ③ Preheat grill to medium heat. Brush the chicken with canola oil and season with salt and pepper. Add chicken to grill, and cook, turning occasionally, until chicken is completely cooked through.
- ④ Brush with the reserved Dijon mixture, cooking for an additional 1-2 minutes.



Korean Beef Zucchini Noodles



4 Servings

15 min

10 min

INGREDIENTS

- ☐ Sugar (1/3 cup)
- ☐ Soy Sauce (1 tbsp)
- ☐ Ginger (1 tbsp)
- ☐ Sesame Oil (1 tbsp)
- ☐ Sriracha (1 tsp)
- ☐ Olive Oil (1 tbsp)
- ☐ Garlic (1 tsp)
- ☐ Ground Beef (450 g)
- ☐ Zucchini (700 g)
- ☐ Green Onion (2)
- ☐ Sesame Seeds (1/4 tsp)

cooks. Salt to taste.

③ Stir in zucchini noodles, green onions and soy sauce mixture until well combined, allowing to simmer until heated through, about 2 minutes.

④ Garnish with sesame seeds and serve.

PREPARATION

Grate the ginger, mince the garlic and thinly slice the green onions.

COOKING


① In a small bowl, whisk together brown sugar, soy sauce, ginger, sesame oil and Sriracha.


② Heat olive oil in a large skillet over medium high heat. Add garlic and cook, stirring constantly, until fragrant, about 1 minute. Add ground beef and cook until browned, making sure to crumble the beef as it




Lemon Garlic Shrimp Pasta



 4 Servings

 15 min

 15 min

INGREDIENTS

- ☐ Linguine (250 g)
- ☐ Olive Oil (2 tbsp)
- ☐ Unsalted Butter (8 tbsp)
- ☐ Garlic (4 cloves)
- ☐ Red Pepper Flakes (1 tsp)
- ☐ Shrimp (500 g)
- ☐ Dried Oregano (1 tsp)
- ☐ Baby Spinach (4 cups)
- ☐ Parmesan Cheese (1/4 cup)
- ☐ Parsley (2 tbsp)
- ☐ Lemon Juice (1 tbsp)
- ☐ Pepper (1 tsp)
- ☐ Salt (1 tsp)

PREPARATION

Mince the garlic, grate the parmesan cheese, and chop the parsley.

COOKING

- ① In a large pot, boil water and add pasta. Cook until al dente. Drain and set the pasta aside.
- ② In a pan, heat olive oil and 2 tbsp of butter. Add garlic and crushed red pepper, cook until fragrant.
- ③ Toss in shrimp, add salt and pepper, to taste, and stir until shrimp start to turn pink, but are not fully cooked.
- ④ Add oregano and spinach, cook until wilted.
- ⑤ Return cooked pasta to the pot, add remaining butter, parmesan, and parsley. Stir until well mixed and the butter is melted.
- ⑥ When the shrimp are cooked, add lemon juice, mix once more, then serve while hot.



Lemon Potato Salad



🍴 6 Servings

🕒 10 min

🕒 25 min

INGREDIENTS

- ☐ Potatoes (700 g)
- ☐ Onion (1/2 cup)
- ☐ White Wine Vinegar (2 tbsp)
- ☐ Lemon Juice (1 tbsp)
- ☐ Dijon Mustard (1 tsp)
- ☐ Olive Oil (2 tbsp)
- ☐ Celery (1/2 cup)
- ☐ Fennel Leaves (1 tbsp)

transfer to a large bowl.

② Remove onion from vinegar, and transfer to large bowl with potatoes. Reserve vinegar in small bowl. Add lemon juice, Dijon mustard, pepper, and remaining 1/2 teaspoon salt to vinegar, whisk together until combined. Gradually whisk in oil until combined.

③ Add lemon-vinegar mixture, celery, and fennel to potato mixture. Toss to coat, using back of a spoon to gently smash about one-third of potatoes. Serve immediately, or cover and refrigerate until ready to serve. Garnish with additional fennel leaves before serving.

PREPARATION

Thinly slice the onion and the celery.


COOKING


① Stir together onion and vinegar in a small bowl and set aside. Place potatoes and 2 teaspoons of the salt in a large saucepan. Cover with 10 cups water, bring to a boil over medium-high. Reduce heat to medium. Cook until potatoes are fork-tender, 12 to 15 minutes. Drain and




Lo Mein



 4 Servings

 15 min

 5 min

INGREDIENTS

- ☐ Dark Soy Sauce (2 tbsp)
- ☐ Light Soy Sauce (1 tbsp)
- ☐ Oyster Sauce (3 tbsp)
- ☐ Sesame Oil (1 tsp)
- ☐ Sugar (1 tsp)
- ☐ Garlic Clove (1)
- ☐ Ramen Noodles (175 g)
- ☐ Sesame Oil (1 tbsp)
- ☐ Green Onion (3)
- ☐ Mixed Veggies (200 g)
- ☐ Rice Vinegar (1 1/2 tbsp)

and vegetables to the hot pan. Stir fry until fork-tender, about 5 minutes.

④ Add the rice vinegar to loosen the browned bits up off the bottom of the pan. Add the cooked noodles and about half of the sauce, toss around in the hot pan to combine. Add more sauce if needed.

⑤ Garnish with remaining green onions and serve.

PREPARATION

Chop the green onion and mince the garlic. Julienne cut or chop the mixed vegetables (carrots, mushrooms, broccoli, red peppers, cabbage).

COOKING

① Shake all the sauce ingredients together in a jar.

② Cook the noodles according to package directions. Drain and set aside.

③ Heat the sesame oil in a large wok or skillet. Add the green onions (white parts)



Meatloaf And Veggies



🍴 4 Servings

🕒 10 min

🕒 35 min

INGREDIENTS

- ☐ Ground Beef (500 g)
- ☐ Eggs (2)
- ☐ Bread Crumbs (4 tbsp)
- ☐ BBQ Sauce (6 tbsp)
- ☐ Smoked Paprika (1/2 tsp)
- ☐ Garlic Powder (1/4 tsp)
- ☐ Sweet Potato (2)
- ☐ Broccoli Floret (1 head)
- ☐ Olive Oil (4 tbsp)
- ☐ Salt (1 1/2 tsp)
- ☐ Pepper (1 tsp)

PREPARATION

Peel the sweet potato and cut it into 1 cm cubes.


COOKING


- ① Preheat the oven to 205°C.
- ② Place the sweet potatoes and broccoli florets on a large baking sheet.
- ③ Drizzle the olive oil over the sweet potatoes and broccoli florets. Sprinkle the seasoning salt over the sweet potatoes and then season the broccoli florets with a pinch of salt and pepper.
- ④ Toss the vegetables until they are coated in oil and spices, keeping the sweet potatoes on one side of the baking sheet and the broccoli on the other.
- ⑤ Transfer the baking sheet to the preheated oven and roast the vegetables for 15 minutes.
- ⑥ While the vegetables are roasting, prepare the meatloaves. In a bowl combine the ground beef, egg, bread crumbs, 1 tbsp of the BBQ sauce, the smoked paprika, garlic powder, and salt. Work the ingredients together with your hands until they are well combined. Divide the meatloaf mixture in two and shape each half into a flattened oval.
- ⑦ After the vegetables have roasted for 15 minutes, remove the baking sheet and stir each of the vegetables. Push the vegetables to the side. Place the meatloaves in the center and then spread 1 tbsp of BBQ sauce over each loaf.
- ⑧ Return the baking sheet to the oven and roast for an additional 20 minutes. Remove the baking sheet from the oven and serve.




Potato Curry



 4 Servings

 15 min

 25 min

INGREDIENTS

- ☐ Potatoes (400 g)
- ☐ Garlic (1 clove)
- ☐ Ginger Root (1 cm)
- ☐ Onion (1)
- ☐ Sunflower Oil (3 tbsp)
- ☐ Cumin Seeds (1 tsp)
- ☐ Cardamom Pod (1)
- ☐ Chilli Powder (1/2 tsp)
- ☐ Brown Mustard Seeds (2 tbsp)
- ☐ Garam Masala (1 tsp)

about 1 minute.

- ③ Add the garlic, ginger and onion and fry for about 3 minutes until the onion is golden. Keep stirring.
- ④ Add the potatoes and garam masala, fry for about 5 minutes, stirring.
- ⑤ Can be served with rice.

PREPARATION

Clean the potatoes, cut the onion into slices. Peel and crush the garlic and ginger root.

COOKING

- ① Boil the potatoes in salted water for about 15 minutes until they are just done. Drain and cut in half.
- ② Put the oil into a frying pan over moderate heat. Fry the cumin, cardamom, chilli powder and mustard seeds for



Roasted Chicken With Veggies



4 Servings

10 min

35 min

INGREDIENTS

- ☐ Butternut Squash (500 g)
- ☐ Red Potatoes (250 g)
- ☐ Carrots (250 g)
- ☐ Brussels Sprouts (250 g)
- ☐ Olive Oil (2 tbsp)
- ☐ Balsamic Vinegar (2 tbsp)
- ☐ Garlic (2 cloves)
- ☐ Parsley (2 tbsp)
- ☐ Chicken Thighs (8)
- ☐ Oregano (1 tsp)
- ☐ Thyme (1/2 tsp)
- ☐ Basil (1/2 tsp)
- ☐ Rosemary (1/4 tsp)

with salt and pepper and top with chicken in a single layer.

④ Place into oven and roast until the chicken is completely cooked through after about 25-30 minutes. Then broil for 2-3 minutes, or until caramelized and slightly charred.

⑤ Garnish with parsley and serve.

PREPARATION

Chop the butternut squash and parsley, halve the potatoes and brussels sprouts. Mince the garlic.

COOKING

① Preheat oven to 205°C. Lightly coat a baking dish with oil or nonstick spray.

② Season chicken with oregano, thyme, basil, rosemary, salt and pepper. Set aside.

③ Place butternut squash, potatoes, carrots and brussels sprouts in a single layer onto the baking sheet. Stir in olive oil, balsamic vinegar and garlic. Season



Shrimp And Broccoli Stir Fry



4 Servings
 10 min
 10 min

INGREDIENTS

- ☐ Rice (1 cup)
- ☐ Olive Oil (1 tbsp)
- ☐ Shrimp (700 g)
- ☐ Broccoli Florets (700 g)
- ☐ Green Onion (1)
- ☐ Sesame Seeds (1 tsp)

SAUCE

- ☐ Soy Sauce (3 tbsp)
- ☐ Oyster Sauce (2 tbsp)
- ☐ Rice Wine Vinegar (1 tbsp)
- ☐ Brown Sugar (1 tbsp)
- ☐ Ginger (1 tbsp)
- ☐ Garlic (2 cloves)
- ☐ Sesame Oil (1 tsp)
- ☐ Cornstarch (1 tsp)
- ☐ Sriracha (1 tsp)

onion and sesame seeds.

PREPARATION

Thinly slice the green onion, grate the ginger and mince the garlic.

COOKING


- ① In a small bowl, whisk together soy sauce, oyster sauce, rice wine vinegar, brown sugar, ginger, garlic, sesame oil, cornstarch and Sriracha.
- ② Heat olive oil in a skillet over medium high heat. Add shrimp, and cook, stirring occasionally, until pink.
- ③ Add broccoli, and cook, stirring frequently, until tender.
- ④ Stir in soy sauce mixture until well combined and slightly thickened.
- ⑤ Serve with rice, garnished with green




Spaghetti Bolognese



 4 Servings

 5 min

 30 min

INGREDIENTS

- ☐ Onions (3)
- ☐ Garlic (4 cloves)
- ☐ Olive Oil (1 tbsp)
- ☐ Minced Beef (500 g)
- ☐ Tomatoes Can (400 g)
- ☐ Tomato Purée (2 tbsp)
- ☐ Dried Oregano (2 tsp)
- ☐ Bay Leaves (2)
- ☐ Sugar (1 1/2 tsp)
- ☐ Vegetable Bouillon (1 tbsp)
- ☐ Spaghetti (500 g)
- ☐ Salt (1 tsp)
- ☐ Pepper (1 tsp)

vegetable bouillon and then add 1/2 cup of water. If the sauce gets too dry, add some more water.

- 5 Add pepper, to taste and cook on low heat for about 10-15 minutes.
- 6 Boil salted water, add spaghetti and follow the cooking instructions.
- 7 Serve the pasta and cover it with the bolognese sauce.

PREPARATION

Peel and chop the onions and garlic.

COOKING

- 1 Heat the oil in a large pan and add onions and garlic. Cook on low for 2-3 minutes.
- 2 Add the minced beef and stir. Cook for 3-5 minutes until the meat has slightly browned.
- 3 Add the can of tomatoes to the pan, mash the tomatoes in the pan. Cook for 2-3 minutes and then add the tomato purée.
- 4 Add oregano, bay leaves, sugar and the



Spaghetti Carbonara



4 Servings

5 min

15 min

INGREDIENTS

- ☐ Spaghetti (225 g)
- ☐ Eggs (2 large)
- ☐ Parmesan (1/2 cup)
- ☐ Bacon (4 slices)
- ☐ Garlic (4 cloves)
- ☐ Parsley (2 tbsp)

PREPARATION

Grate the Parmesan cheese, dice the bacon, chop the parsley and mince the garlic.


COOKING


- In a large pot of boiling salted water, cook pasta according to package instructions, reserve 1/2 cup water and drain well.
- In a small bowl, whisk together eggs and Parmesan and set aside.
- Heat a large cast iron skillet over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes and reserve excess fat.
- Stir in garlic until fragrant, about 1 minute. Reduce heat to low.
- Working quickly, stir in pasta and egg mixture, and gently toss to combine, season with salt and pepper, to taste. Add reserved pasta water, one tablespoon at a time, until desired consistency is reached.
- Garnish with parsley.




Spicy Tuna Avocado Wrap



 4 Servings

 10 min

 0 min

INGREDIENTS

- ☐ Tuna Can (300 g)
- ☐ Avocado (1)
- ☐ Sriracha (1 tbsp)
- ☐ Dijon Mustard (1 tbsp)
- ☐ Celery (2 tbsp)
- ☐ Red Onion (1)
- ☐ Green Onion (2)
- ☐ Cilantro (1 tbsp)
- ☐ Lettuce (2 cups)
- ☐ Carrots (1 cup)
- ☐ Tortillas (4)

PREPARATION

Chop the carrots into matchsticks and the rest of the ingredients.

COOKING

① In a medium bowl, mash together tuna and avocado until combined. Add in the rest of the ingredients through the salt and pepper, mixing well.


② To assemble, top each tortilla with a 1/2 cup leafy greens, 1/4 cup matchstick carrots and divide the tuna mixture evenly among the wraps.


③ Tightly roll up the tortilla, slice and enjoy!




Sun Dried Tomato Chicken And Gnocchi



 4 Servings

 20 min

 40 min

INGREDIENTS

- ☐ Gnocchi (450 g)
- ☐ Chicken Thighs (700 g)
- ☐ Unsalted Butter (3 tbsp)
- ☐ Onion (1)
- ☐ Sun Dried Tomatoes (1/2 cup)
- ☐ Tomato Paste (1 tbsp)
- ☐ Garlic (3 cloves)
- ☐ Thyme Leaves (2 tsp)
- ☐ Flour (3 tbsp)
- ☐ Chicken Broth (1 1/2 cups)
- ☐ Dry White Wine (1/4 cup)
- ☐ Half and Half (1/2 cup)
- ☐ Kale (1 bunch)
- ☐ Parmesan (1/2 cup)

PREPARATION

Dice the onion, chop the thyme leaves, mince the garlic and grate the Parmesan.


COOKING


- ① Preheat oven to 205°C and in a large pot of boiling salted water, cook gnocchi according to package instructions.
- ② Season chicken with 3/4 tsp salt and 1/2 tsp pepper.
- ③ Melt 2 tbsp butter in a large skillet over medium heat. Add chicken to the skillet in a single layer and cook until golden brown and cooked through, set aside.
- ④ Melt the remaining 1 tbsp butter, add the shallot, stirring frequently, until tender.
- ⑤ Stir in sun dried tomatoes, tomato paste, garlic and thyme, for about 1 minute and whisk in flour until lightly browned.
- ⑥ Gradually whisk in chicken broth and wine, whisking constantly, until slightly thickened. Stir in half and half until thickened, season with salt and pepper to taste.
- ⑦ Stir in gnocchi and kale until the kale has wilted. Return chicken to the skillet and sprinkle with Parmesan.
- ⑧ Place into oven and bake until bubbly. Serve immediately.




Teriyaki Salmon



 4 Servings

 10 min

 20 min








INGREDIENTS

- ☐ Rice (300 g)
- ☐ Salmon Fillets (4)
- ☐ Green Beans (450 g)
- ☐ Carrots (2)
- ☐ Teriyaki Sauce (1/2 cup)
- ☐ Olive Oil (2 tbsp)
- ☐ Green Onion (2)
- ☐ Sesame Seeds (1/2 tsp)

PREPARATION

Thinly slice the green onion, peel and cut the carrots into slices.

COOKING


-  In a large saucepan of 2 cups water, cook rice according to package instructions and set aside.
-  Preheat oven to 205°C. Lightly oil a baking sheet or coat with nonstick spray.
-  Place salmon, green beans and carrots in a single layer onto the prepared baking sheet.
-  Spoon teriyaki sauce over the salmon.
-  Drizzle green beans and carrots with olive oil, season with salt and pepper to taste.
-  Place into oven and cook until the fish flakes easily with a fork, about 15 minutes.
-  Serve with rice, garnished with green onions and sesame seeds.




Veggie Garlic Noodles



 4 Servings

 5 min

 10 min

INGREDIENTS

- ☐ Rice Noodles (250 g)
- ☐ Soy Sauce (3 tbsp)
- ☐ Brown Sugar (2 tbsp)
- ☐ Carrots (2)
- ☐ Snap Peas (100 g)
- ☐ Green Onion (4)
- ☐ Garlic (5 cloves)

PREPARATION

Cut the carrots into matchsticks, slice the green onion and mince the garlic.

COOKING


- ① Cook the rice noodles according to the instructions.
- ② Heat the vegetable oil in a large skillet over medium heat. Add the garlic and 3 green onions and cook for 2-3 minutes, until fragrant and tender. Add the carrots and snap peas, then stir in the brown sugar and soy sauce.
- ③ Add the noodles and toss for a couple of minutes, until the noodles are well-coated and the vegetables are tender. Season with salt and pepper.
- ④ Serve immediately, garnished with the remaining green onion.




Veggie Stir Fry



 4 Servings

 10 min

 10 min

INGREDIENTS

- ☐ Spring Onion (1 bunch)
- ☐ Sweet Pepper (1)
- ☐ Mange Tout (100 g)
- ☐ Bean Sprouts (250 g)
- ☐ Garlic (1 clove)
- ☐ Olive Oil (2 tbsp)
- ☐ Soy Sauce (2 tbsp)
- ☐ Noodles (270 g)

PREPARATION

Prepare the vegetables by cleaning and chopping the vegetables into smaller pieces.

COOKING


- ① Put the oil into a pan on moderate heat and crush the garlic into the pan. Stir it around.
- ② Add the spring onion, sweet pepper and mange tout. Fry and stir for about 30 seconds.
- ③ Add the bean sprouts and soy sauce. Stir fry for about 2 minutes.
- ④ Serve with cooked noodles.




Warm Potato Salad



 8 Servings

 15 min

 15 min

INGREDIENTS

- ☐ Bacon (6 slices)
- ☐ Mixed Baby Potatoes (1350 g)
- ☐ Olive Oil (3 tbsp)
- ☐ Dijon Mustard (2 tbsp)
- ☐ Red Wine Vinegar (1 tbsp)
- ☐ Onion (1)
- ☐ Fresh Chives (2 tbsp)
- ☐ Fresh Dill (3 tbsp)
- ☐ Boiled Eggs (4)

PREPARATION

Chop the chives and dill, mince the onion. Halve the potatoes and eggs, and dice the bacon.

COOKING

- ① Heat a skillet over medium high heat. Add bacon and cook until brown and crispy. Drain excess fat, transfer bacon to a paper towel-lined plate.
- ② Place potatoes in a medium saucepan and cover with cold salted water by 1 inch. Bring to a boil and simmer until just tender.
- ③ In a large bowl, whisk together olive oil, Dijon, red wine vinegar, shallot, chives and dill, season with salt and pepper.
- ④ Stir in potatoes and bacon until well combined.
- ⑤ Serve immediately, topped with eggs.

