

meals in minutes

Give yourself a break with these simple meal solutions.

start with	meal ideas	things to add	what to do
Chicken breast or thighs	Chicken curry	 onion jar of Indian or Thai curry sauce rice frozen green beans 	 Brown onion and chicken strips Add sauce and simmer Serve over rice with frozen green beans
Beef mince	Beef tacos	 onion can chilli beans taco shells lettuce and tomatoes grated Edam cheese 	 Brown mince and onion. Add chilli beans Serve in taco shells with shredded lettuce, sliced tomato and Edam
Red lentils	Red lentil dhal	onioncan Indian-style tomatoesany vegetablesbrown rice	 Cook lentils in stock or water Add to fried onion with Indian-style tomatoes Add chopped fresh or frozen vegetables and simmer until cooked Serve over rice
Chickpeas	Chickpea, pumpkin and cashew nut curry	 onion pumpkin jar of curry sauce cashew nuts frozen green beans rice 	 Cook onion. Add diced pumpkin and curry sauce and simmer until pumpkin is cooked Add cashew nuts. Heat through and serve over rice with green beans
Eggs	Easy eggs Benedict	frozen spinachbreadcommercial cheese sauce	 Heat spinach and serve on toast Top with poached eggs and cheese sauce
Can of tuna	Tuna and macaroni bake	 macaroni commercial cheese sauce frozen beans and corn wholemeal breadcrumbs grated Edam cheese 	 Cook macaroni following packet directions Add tuna, cheese sauce, frozen beans and corn Top with breadcrumbs and grated Edam. Bake
Pizza base	Italian pizza	 pizza sauce chorizo black olives mushrooms grated mozzarella ready-to-go salad 	 Spread pizza base with pizza sauce Top with sliced chorizo, olives, sliced mushrooms and mozzarella. Bake in a hot oven Serve with salad
Salmon fillets	Teriyaki salmon	Teriyaki saucericestir-fry vegetables	 Marinate salmon fillets in Teriyaki sauce Bake or grill until cooked Serve with rice and vegetables
Pasta sauce	Mushroom chicken and tomato pasta bake	 mushrooms pasta eg. penne or spirals cooked chicken grated Edam cheese frozen green beans 	 Fry mushrooms Add to cooked pasta together with chicken and pasta sauce Pour into baking dish. Top with grated Edam and bake Serve with green beans or a salad

