healthyfcod

PANTRY PROBLEM SOLVER meal starter IDEAS

YOU HAVE:	WHAT YOU CAN MAKE:
Canned beans, canned tomatoes	Simple bean chilli - serve with rice or tortillas Bean soup - add veges, stock, spices Bean burgers - mash beans and make patties
Rice, onion, stock	Risotto - add leftover vegetables, meat, sausages, parmesan Rice pilaf - add spices, nuts, vegetables
Pasta, onion, canned tomatoes	Tomato pasta sauce - add herbs, garlic, wine, stock, tomato paste Pasta bake - layer in a dish and add cheese, breadcrumbs and any veges you have
Lentils, stock, canned tomatoes	Spicy lentil soup - add garlic, spices, herbs, leftover sausages Dhal (lentil curry) - add curry, yoghurt, chilli spices
Canned tuna, potatoes	Fish cakes - add an egg, lemon juice, breadcrumbs, herbs
Flour or tortillas, tomatoes or tomato paste	Pizza - add cheese, vegetables, meat, herbs
Potatoes, onion	Potato gratin - add milk, breadcrumbs, cheese
Potatoes or kumara, onion, stock	Vege soup - add other veges and your favourite spices and herbs
Coconut milk or evaporated milk, potatoes or kumara	Vege curry - add any other veges you have, fresh or frozen, and curry spices or curry paste

Notes:



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