

Around the World



USA

THURSDAY 26 FEBRUARY

MENU

Chicken and Vegetable Jambalaya (1)

Mardi Gras Bean Gumbo with Crusty Bread (1) VEGAN

Mac n' Cheese (1, 9, 11)

Jacket Potato with Choice of Topping

Mini Corn on the Cob

Banana Foster Cheesecake (1, 9)

WE ONLY USE



FRESH UK BEEF



FRESH UK PORK



FREE RANGE EGGS



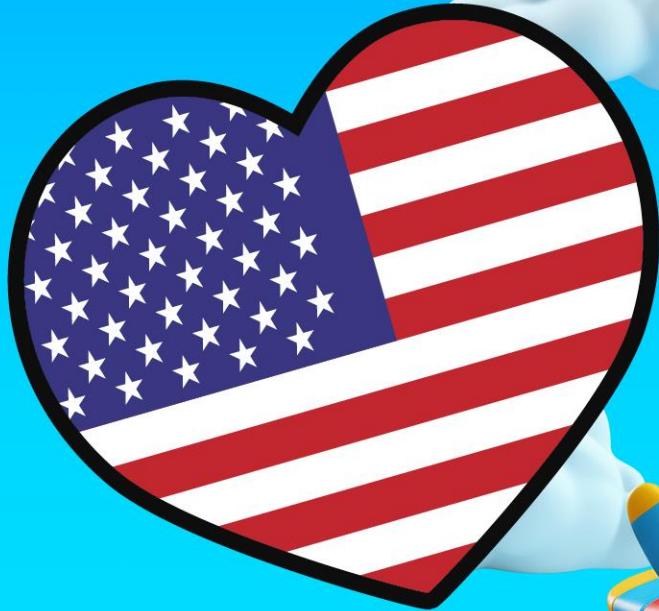
LOCAL FRUIT & VEG



WHOLEMEAL PASTA

fresh ingredients **fresh** food

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USA RECIPE BOOK

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CHICKEN AND VEGETABLE JAMBALAYA

INGREDIENTS

- 3kg diced 50/50 chicken
- 2 large onions
- ½ bag frozen sliced peppers
- 4 tbs garlic puree
- 1 tin chopped tomatoes
- Chicken stock
- 2 courgettes
- 2 tbs paprika
- 4 tbs Cajun spice
- ½ bag long grain rice

METHOD

- Place sliced onions, chicken, veg, spices, garlic and roast until chicken cooked
- Add uncooked rice, tinned tomatoes and stir through
- Add chicken stock so it covers 2 inches over rice
- Foil and bake until rice is cooked
- Garnish with thinly sliced red pepper and coriander

BEAN GUMBO

INGREDIENTS

- 2 red onions
- 2 tbs garlic puree
- Plain flour
- 1 tin chopped toms
- Vegetable stock
- 1 tin red kidney beans
- 1 tin cannellini beans
- 2 courgettes
- ¼ bag of sliced peppers
- 3 tbs paprika
- ½ tsp chilli powder
- Thyme
- Salt and pepper

METHOD

- Fry off onions, then add garlic and spices. Add vegetables
- Add a little flour to so all is coated
- Add chopped tomatoes, beans and vegetable stock
- Cook out until thickened



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FOSTERS BANANA CHEESECAKE

Make a standard cheesecake

METHOD

- Slice bananas sprinkle with brown sugar and roast until caramelised
- Put on top of cheesecake and drizzle toffee sauce on top

TOFFEE SAUCE

INGREDIENTS

- ½ pack of phafe
- 6oz brown sugar
- 7 fl oz cream

METHOD

- Place add ingredients in a pan
- Heat over a low heat, stirring all the time
- Once thick and toffee coloured take off the heat



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