Jacks

# **TOP VEGAN RECIPES**

# LENTIL BOLOGNESE

### SERVES 6

### INGREDIENTS

3 tbsp Olive oil 2 Onions 3 Carrots 3 Sticks of celery

- 3 Cloves of garlic
- METHOD
- 1. Heat the oil in a large saucepan & add the onions, carrots, celery & garlic.
- Cook gently for 15-20 mins until everything is softened. 2.

500g Red lentils

2 tsp Oregano

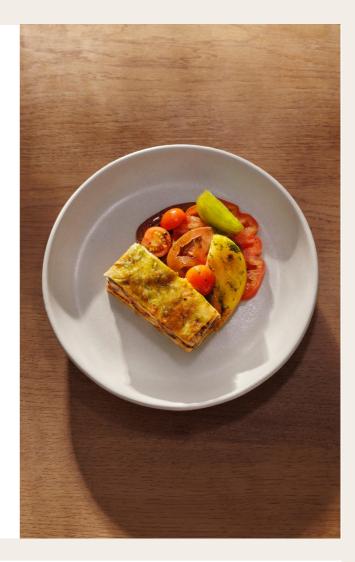
800g Chopped tomatoes

500g Wholemeal spaghetti

2 tbsp Tomato puree

1L Vegetable stock

- 3. Stir in the lentils, chopped tomatoes, tomato purée, herbs & stock.
- 4. Bring to a simmer, then cook for 40-50 mins until the lentils are tender saucy - splash in water if needed.
- Keep on a low heat while you cook the pasta, follow the 5. pack instructions.



# CAULIFLOWER & POTATO CURRY

### SERVES 4

### INGREDIENTS

- 450g Potatoes, diced 100g Onion, diced 3 Garlic cloves, chopped 4cm Ginger, chopped 5ml Groundnut oil
- 1 Cauliflower, broken into small florets 1 tsp Cumin seeds 1 tsp Ground coriander <sup>1</sup>/<sub>2</sub> tsp Ground cumin 1 tsp Turmeric
- <sup>3</sup>/<sub>4</sub> tsp Cayenne pepper 3 Green chillies, seeded & quartered 3 Tomatoes large, chopped 400g Rice, boiled 10g Fresh coriander

## METHOD

- 1. Heat a pan of boiling water & cook the potato until almost tender drain well.
- 2. While the potatoes are cooking, put the onion, garlic & ginger in a narrow container with 2cm of water & use a stick blender to blitz until smooth.
- Heat the oil in a heavy pan, add the potatoes & fry until golden, remove & set aside. 3.
- 4. Fry the cauliflower until golden, remove & set aside.
- 5. Put the cumin in the pan, cook for 30 seconds, add the onion mix & cook for 4-5 minutes.
- Add the remaining spices, chillies & tomatoes, cook for 2 minutes, then add the potato & cauliflower with 500ml 6.
- water.
- 7. Cook for 4 minutes. Scatter with coriander & serve with rice.



# COCONUT LIME RICE NOODLE SALAD

### SERVES 4

### INGREDIENTS

100g Brown rice mai fun noodles	1 Mango - peeled, pitted & thinly sliced into 6cm lengths	
(also known as brown rice vermicelli)	1 Red pepper - seeded & thinly sliced into 6cm lengths	
5 tbsp Coconut milk	1 English cucumber - seeded & thinly sliced into 6cm lengths	
5 tbsp Fresh lime juice	1 Avocado - peeled, pitted & chopped	
2.5 tbsp Sunflower oil	1/2 Red chili, seeded & thinly sliced	
2 pinch Sea salt	4 tbsp Roughly chopped fresh coriander leaves	
	2 tbsp Chopped raw unsalted cashews (toasted, if desired)	

### METHOD

- Prepare the noodles according to the packaging instructions. Drain & rinse with cold water & set aside to dry. 1.
- To make the dressing, get a small jar with a tight-fitting lid, combine the coconut 2. milk, lime juice, oil & salt, close the lid & shake well.
- 3. Combine all the ingredients together except for the dressing, noodles, mango, red peppers, cucumber, avocado, chilli, coriander & cashews,
- 4. To serve, shake dressing well & top salad with the dressing, then toss to coat.
- 5. Note: For maximum freshness, chop the avocado & coriander no more than 12 hours before serving.

# TOFU CURRY ME

#### SERVES 4

#### INGREDIENTS

1⁄2 Medium onion	½ tsp Turmeric	225g Marinated tofu pieces
2 Cloves garlic, chopped	½ tsp Hot chilli powder	200g Thin mee noodles
$\frac{1}{2}$ Stalk lemon grass, very finely chopped	½ tsp Cinnamon	1 tbsp Groundnut oil
5cm Fresh ginger, grated	1 tsp Castor sugar	75g Pak choi
50g Red pepper, chopped	1 tbsp Ground nut oil	2 tbsp Fresh coriander -chopped
1 tsp Cumin	2 tbsp Water, if required	1 Lime - cut into wedges
1 tsp Ground coriander	175ml Coconut milk	1⁄2 Small red chilli - sliced

#### 1. METHOD

Place the first 11 ingredients in a food processor & blend to a paste, adding water if necessary to "loosen" the mixture.

- 2. Heat the ground nut oil in a wok or large frying pan, add the paste & cook gently for 7-10 minutes until it starts to darken.
- 3. Pour in the coconut milk & add the tofu. Simmer gently for 5 minutes until tofu is heated through.
- 4. Meanwhile cook the noodles according to instructions on the packet, drain & set aside.
- 5. Chop the bulb part of the pak choi finely & sauté in the oil. Slice the leaves thinly & add with the coriander.
- 6. Add the drained noodles to the mixture, & gently mix together.
- 7. To serve: place each serving of noodles into a bowl with the curry, garnish with lime wedges & finely sliced chilli & spring onions.

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