

Easy Family Recipes from Puddle Ducks Customers ...



1. Mini toad in the holes! Cocktail sausages nearly cooked through in over, Yorkshire pudding batter poured into a hot greased muffin tin, place the cocktail sausage in middle and then put back in oven for 15 mins.
2. Easy tomato pasta bake.. bacon.. selection of salami's.. peppers onion and mushrooms along with mixed herbs garlic chopped tomatoes and lots of cheese.
3. Chicken in a creamy, garlicky (sometimes white wine sauce) with mash. Sauce gets whatever veg we have in usually a combination of onion, mushrooms, sweet corn, spinach & leeks. Sometimes with some cheese too. It's different every time!!
4. Spinach and Sweet Potato cakes with Greek yogurt for dipping!
5. Wraps - fill your own with chicken (spicy or not), veggies (raw or stir fried), salad, cheese, salsa, yoghurt etc.
6. Creamy Pork Paprika - toss 1lb of diced pork in 1 tsp of flour and 4 tsp of paprika, saute until lightly brown. Add 175ml of whipping cream and bring to the boil. Cook, uncovered for 5-7 minutes until the cream is slightly thickened. Serve with noodles or rice.
7. Cowboy Casserole - cook 6 sausages and 4 rashers of bacon in the oven, sweat half and onion and a clove of garlic in a pan, add 400g passata and simmer for 20 mins. Slice the sausages and bacon and add them, along with 2 tins of beans to the pan, bring to the boil and serve with mash and carrots!

