

Recipe for

Slow Cooker Chicken Tikka Masala

NAME OF DISH

FROM THE KITCHEN OF

Turkish Bakery

SERVES 5 Servings

PREP TIME 15 Minutes

TOTAL TIME 3-4 Hours

INGREDIENTS

650g Boneless Chicken Thighs

1 White Onion

3 Garlic Cloves (Minced)

2 Green Chillies or 1 tbsp Chilli Powder

Salt & Pepper

1 Teaspoon of Brown or White Sugar

1 Tablespoon Flour

1 Tablespoon Garam Masala

1 Tablespoon Turmeric & Paprika

1 Tablespoon Tomato Puree

200g of Plain or Coconut Yoghurt

1 Can Diced Tinned Tomatoes

FOR SERVING

Rice

Chapati (optional)

Naan (optional)

Poppadom (optional)

Coriander (optional)

DIRECTIONS

- 1) Chop, Mince and Dice the Onion, Garlic Gloves and Chillies
- 2) Dice the Chicken Thighs & Coat well with Flour, Salt, Pepper & Sugar
- 3) Place the Chicken in Slow Cooker & top with Garam Masala, Turmeric, Paprika, Onions, Garlic, Chillies, Chopped Tomatoes, Tomato Puree and mix together
- 4) Turn Slow Cooker onto High Setting and cook for 3 Hours
- 5) After 3 hours, stir in Yoghurt of Choice, set cooker to low for 10 minutes before serving
- 6) Serve over Rice and top with Coriander or Pieces of Poppadom

Recipe for

Slow Cooker Turkish Meatball Stew

NAME OF DISH

FROM THE KITCHEN OF

Turkish Bakery

SERVES 5 Servings

PREP TIME 25 Minutes

TOTAL TIME 3-4 Hours

FOR SERVING

Rice
Pide Bread (Optional)
Yogurt (Optional)
Coriander (Optional)
Lemon or Lemon Juice (Optional)

INGREDIENTS

500g Minced Beef
2 White Onions
Salt & Pepper
1 Tablespoon Flour
1 Tablespoon Tomato Puree
1 Can Diced Tinned Tomatoes
4 White Potatoes
3 Carrots
100g of Peas (Frozen or Fresh)
1 Tablespoon of Breadcrumbs
Parsley

DIRECTIONS

Mince 1 Onion and 50g of Parsely

In a bowl mix the onion & parsley with the minced beef, flour, breadcrumbs and season with salt and pepper

Once well mixed, roll the mixture into small meatballs. Place on a tray, cover with clingfilm and leave to set in the fridge

Dice the potatoes, carrots & onion, then place in the slow cooker with the peas

Cover the vegetable medley with the canned tomatoes, adding one tablespoon of tomato paste, salt, pepper & give it a good stir

Remove the meatballs from the fridge, place them atop the stew mixture & set the slow cooker to high for 3-4 hours

**NOTE* (optionally before placing the meatballs in the slow cooker, fry them in a hot pan with some butter or ghee to add some colour, texture and extra flavour)*

Once cooked serve with rice, yogurt, lemon juice & coriander to garnish

Recipe for

Slow Cooker Chicken Fajita's

NAME OF DISH

FROM THE KITCHEN OF

Turkish Bakery

SERVES 8 Servings

PREP TIME 20 Minutes

TOTAL TIME 3-4 Hours

INGREDIENTS

3 Bell Peppers

1 White Onion

650g Boneless Chicken Thighs

4 Garlic Cloves (Diced)

1 Lime

One Packet Fajita Seasoning

1 Can Diced Tinned Tomatoes (Drained)

FOR SERVING

flour tortilla

cheese (optional)

sour cream (optional)

Salsa (optional)

Pico De Gallo (optional)

DIRECTIONS

- 1) Add half of the sliced peppers and onions to your slow cooker.
- 2) Slice the Chicken Thighs & Coat with Fajita Seasoning
- 3) Layer the chicken on top of onions & peppers mixture
- 4) Top with diced garlic, the juice from half a lime, and drained tomatoes
- 5) Add the remaining peppers, onions & lime juice
- 6) Cook on high for 3-4 hours.
- 7) NOTE: If you find that there is too much liquid, you can remove till there is a desired amount before serving.
- 8) Assemble Fajitas to your liking - we recommend topping with cheese, sour cream, Salsa or a simple Pico De Gallo
- 9) Enjoy! :)
- 10) NOTE: Can also be served over Mexican Rice with Refried Beans

FROM THE KITCHEN OF

Turkish Bakery

Vegetable Stew with Cheddar Dumplings

NAME OF DISH

SERVES 5 Servings

PREP TIME 30 Minutes

TOTAL TIME 3-4 Hours

INGREDIENTS FOR DUMPLINGS

50g Butter

125g Flour

40g Crumbled Cheddar Cheese

1 Tablespoon Oregano

Salt & Pepper

INGREDIENTS FOR STEW

450g Mushrooms

1 Large Onion

3 Diced Potatoes

2 Diced Carrots and Parsnips

2 Chopped Celery

1 Tablespoon Tomato Puree

3 Tablespoons of Flour

1 Tablespoon Oregano

2 Bay Leaves

2 Tablespoons Oil

1 Vegetable Stock Cube

240ml Water

DIRECTIONS

Start by making the dumplings. Rub the butter into the flour and mix together with the cheddar, oregano, salt and pepper. Ensure you add cold water slowly until it brings the mixture together into a dough mix, dividing into 7-8 small dumplings.

Slice, Dice and Chop the Mushrooms, Potatoes, Carrots, Parsnips and Celery as evenly as possible.

Add the Vegetable Medley to the cooker, along with the flour and oil, seasoning with salt, pepper and oregano.

On top of the Vegetable Mix add the tomato puree, crumble the veg stock cube and cover with water.

Season once more with salt and pepper. Add the Bay Leaves and set the cooker to high for 3-4 Hours.

After 3 hours add the dumplings to the stew and cook for a further 20-30 minutes with the lid off.

After Cook time is complete you may optionally add in 2 Tablespoons of Butter and a teaspoon of rosemary or thyme, to give it that extra buttery and herby hit.

Once the 20-30 minutes have passed, serve up the stew with some toasted sourdough bread or your favourite type of pasta and enjoy! :)

FROM THE KITCHEN OF

Turkish Bakery

SERVES 4 Servings

PREP TIME 25 Minutes

TOTAL TIME 3-4 Hours

INGREDIENTS FOR SAUCE

2 Tablespoon of Tomato Paste

2 Tablespoons of Pomegranate Sauce

2 Tablespoons of Malt Vinegar

1 Teaspoon Honey

Salt & Pepper

3 Minced Garlic Cloves

1 Beef Stock Cube

240ml Water

Lamb Guvec

NAME OF DISH

INGREDIENTS FOR STEW

350g Diced Lamb

3 Chopped White Onions

2 Diced Potatoes

2 Diced Carrots

2 Chopped Celery

2 Tomatoes (Skinless)

3 Diced Peppers

1 Tablespoon Oregano

2 Bay Leaves

DIRECTIONS

Peel, Chop and Place the Onions, Half the Potatoes and Carrots into the slow cooker

Atop the Vegetable Mix place the Diced Lamb, at this point season with salt & pepper

Place the remaining Potatoes & Carrots into the slow cooker, along with the Tomatoes, Diced Peppers & Celery

Season the Guvec Mixture with Salt, Pepper, 2 Bay Leaves and 1 Tablespoon of Oregano

In a separate bowl, combine together all the ingredients for the sauce, mixing thoroughly

Be sure to taste the sauce and season to your taste if required

Proceed to pour the sauce mixture into the slow cooker. Then set the cooker to high, cover with lid and leave for 3-4 Hours

After Cook time is complete you may optionally add in 2 Tablespoons of Butter, if you do so leave the mixture for a further 20 minutes, providing a flavoursome and buttery hit :)

ASDA

MINCED BEEF 500G - £1.90

DICED TINNED TOMATOES - £0.38

BAG OF BROWN ONIONS - £0.65

BAG OF CARRTOS - £0.25

TOMATO PUREE - £1.00

BAG OF POTATOES - £0.99

RICE 250G - £0.35 (£1.40/KG)

BAG OF FROZEN PEA'S - £0.80

BREADCRUMBS - £0.80

TOTAL - £8.17

TESCO

MINCED BEEF 500G - £1.89

DICED TINNED TOMATOES - £0.45

BAG OF BROWN ONIONS - £0.85

BAG OF CARRTOS - £0.45

TOMATO PUREE - £0.40

BAG OF POTATOES - £0.89

RICE 250G - £0.35 (£1.40/KG)

BAG OF FROZEN PEA'S - £0.55

BREADCRUMBS - £0.80

TOTAL - £7.68

ALDI

MINCED BEEF 500G - £1.89

DICED TINNED TOMATOES - £0.45

BAG OF BROWN ONIONS - £0.50

BAG OF CARRTOS - £0.40

TOMATO PUREE - £0.39

BAG OF POTATOES - £0.63

RICE 250G - £0.35 (£1.40/KG)

BAG OF FROZEN PEA'S - £0.55

BREADCRUMBS - £0.65

TOTAL - £6.86

ASDA

CHICKEN THIGHS 650G - £3.85

TOMATO PUREE - £1.00

BAG OF BROWN ONIONS - £0.65

DICED TINNED TOMATOES - £0.38

GARLIC CLOVES - £0.65

PLAIN/COCONUT YOGURT - £0.45/1.60

GARAM MASALA - £0.60

RICE 250G - £0.35 (£1.40/KG)

PACK OF CHILLIES - £0.47

TOTAL - £9.45 (£10.60)

TESCO

CHICKEN THIGHS 650G - £4.20

TOMATO PUREE - £0.40

BAG OF BROWN ONIONS - £0.85

DICED TINNED TOMATOES - £0.45

GARLIC CLOVES - £0.60

PLAIN/COCONUT YOGURT - £0.85/1.20

GARAM MASALA - £0.85

RICE 250G - £0.35 (£1.40/KG)

PACK OF CHILLIES - £1.00

TOTAL - £9.55 (£9.90)

ALDI

CHICKEN THIGHS 650G - £3.25

TOMATO PUREE - £0.39

BAG OF BROWN ONIONS - £0.50

DICED TINNED TOMATOES - £0.45

GARLIC CLOVES - £0.79

PLAIN/COCONUT YOGURT - £0.55/0.75

GARAM MASALA - £0.79

RICE 250G - £0.35 (£1.40/KG)

PACK OF CHILLIES - £0.49

TOTAL - £8.61 (£8.81)