



# RECIPE IDEAS

BOOKLET

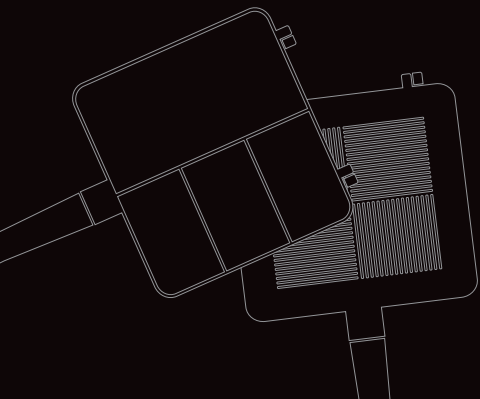
## SAUSAGE & BACON WITH BLACK PUDDING MASH



### INGREDIENTS

- 2 sausages
- 2 rashers of bacon
- 25g black pudding
- 3 spring onions, chopped
- 100g pre-cooked mashed potato
- 20g garlic butter
- Beef and onion gravy, to serve

1. Fry the sausages in the large compartment of the Connect Combi Set multi-purpose pan.
2. After approximately 5 minutes or when the sausages are halfway done, add the bacon to the same compartment and crumble the black pudding into one of the smaller compartments. Turn all items regularly to ensure even cooking.
3. When the sausages & bacon are nearly cooked, move them to one of the smaller sections to keep hot and melt the knob of garlic butter in the large compartment.
4. Add the mashed potato and stir in the melted garlic butter. When warmed throughout, add the spring onion and transfer the black pudding. Stir thoroughly.
5. While the mash is finishing, pour some gravy into a small compartment to warm through.
6. Plate the mash mix, stacked with sausages then bacon. Drizzle the gravy over the stack to finish.
7. Try substituting the black pudding with sliced cabbage for a delicious bubble & squeak, or even add some grated cheese!



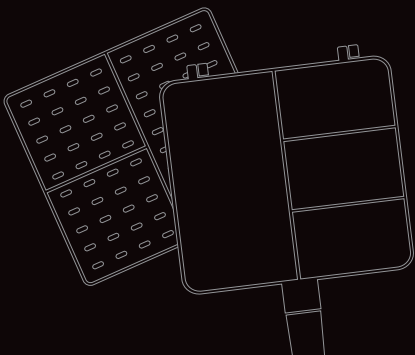
## STEAMED FILLET OF COD



### INGREDIENTS

- 1x cod fillet portion
- 100g mixed asparagus spears, green beans, mange tout, tenderstem broccoli spears
- 3x thinly sliced new potatoes, lightly coated in vegetable oil
- 1 clove garlic, crushed
- 1 pinch saffron
- Salt & pepper, to season

1. Fill the three small compartments of the Connect Combi Set multi-purpose pan with fresh water and bring to a simmer
2. Mix the potatoes, saffron & garlic and lay evenly into the larger compartment
3. Carefully place the Steamer Tray into position
4. Place the cod & green vegetables on the Steamer Tray, season with salt & pepper
5. Close the Combi lid and steam for 8-10 minutes until everything is cooked to your liking
6. Plate & enjoy
7. Try substituting the cod for any other fish of your choice: the possibilities are endless!



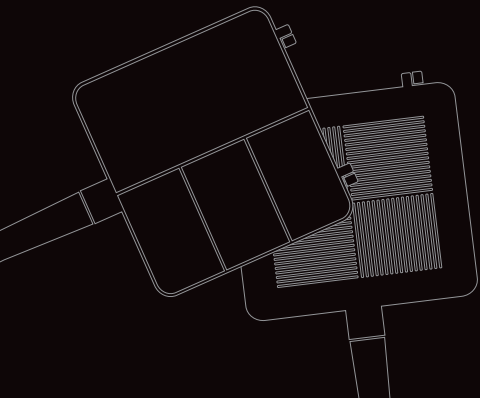
## LEAN CHICKEN KEBAB WITH COUS COUS, VINE TOMATO AND SWEET CHILLI SAUCE



### INGREDIENTS

- 1 chicken breast, diced & skewered
- Half packet of pre-flavoured cous cous
- 4-6 vine tomatoes
- Sweet chilli dipping sauce
- Pitta bread, lime wedges to serve
- Salt & pepper, to season

1. Pre-heat a glug of oil in the large compartment of the Combi Connect Set multi-purpose pan and lay the kebab(s) in the hot oil. Turn frequently to ensure even cooking
2. While the chicken is cooking, empty half a packet of pre-flavoured cous cous into one of the smaller compartments and cover with approximately double the amount of water or stock.
3. When the chicken is cooked thoroughly and the cous cous has absorbed the cooking liquid, add 4-6 vine tomatoes and a generous drop of sweet chilli dipping sauce to the two remaining small compartments of the multi-purpose pan. Lay the pitta bread over the chicken and allow all ingredients to warm through for approximately 2 minutes.
4. Serve with a wedge of lime and enjoy.
5. Try substituting the chicken with lamb, prawns or diced vegetables – variety is the spice of life!



## SWEET CHILLI CHICKEN WITH RICE & SAMOSA



### INGREDIENTS

- 1 chicken breast, cut into strips
- 2 spring onions, chopped
- 1 red chilli, sliced (optional)
- 2 vegetable samosas
- Half packet of pre-cooked egg fried rice
- Generous pinch of chives, finely chopped
- Glug of sweet chilli dipping sauce
- Splash of dark soy sauce
- Prawn Crackers & sesame seeds, to serve

1. Pre-heat a glug of oil in the large compartment of the Combi Connect Set multi-purpose pan and spread the chicken in the hot oil. Turn frequently to ensure even cooking.
2. While the chicken is cooking, empty half a packet of pre-cooked egg fried rice and two samosa into the smaller compartments. Add a splash of water to the rice to prevent it drying out while warming through.
3. With the chicken cooked thoroughly, add the chopped spring onion, sweet chilli sauce and soy sauce. Stir well and allow to cook for a further 2 minutes.
4. Mix the chives through the rice and sprinkle the sesame seeds over the chicken to serve. Add the sliced fresh chilli if you're brave enough!
5. Try substituting the chicken for pork, king prawns or tofu as an alternative protein.



## STEAMED CHICKEN & CHORIZO WITH COUS COUS



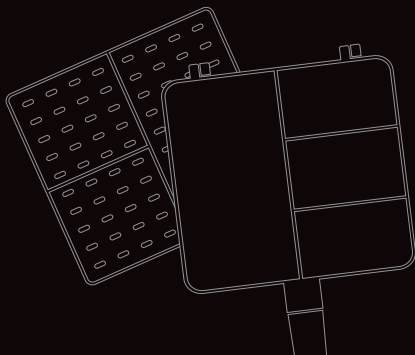
### INGREDIENTS

- 1 chicken breast, sliced in half lengthways
- Handful of baby spinach leaves

For the cous cous mix:

- 50g couscous
- 50g chorizo sausage, sliced
- 1tsp smoked paprika
- 1tsp garlic puree
- 1tsp tomato puree
- Half a red onion, finely diced

- Salt & pepper, to season
- Mint yoghurt, to serve



1. Put the cous cous mix into the larger compartment of the Connect Combi Set multi-purpose pan and cover with approximately double the amount of water or stock
2. Fill the three small compartments of the Combi with fresh water and bring to a simmer
3. Carefully place the Steamer Tray into position
4. Lay the two pieces of chicken breast on the Steamer Tray, season with salt & pepper
5. Close the Combi pan and steam for 5 minutes, then add the spinach
6. Close the Combi pan and steam for a further 5 mins, or until the chicken is cooked
7. Stir the spinach through the cous cous which should be light & fluffy, having absorbed the cooking liquid
8. Plate the cous cous mix, top with chicken and drizzle with mint yoghurt
9. Try substituting the chicken with juicy king prawns for a seafood sensation!



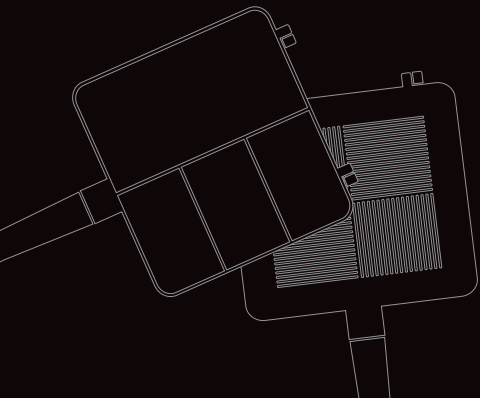
## CLASSIC ENGLISH BREAKFAST



### INGREDIENTS

- 2 sausages
- 2 rashers of bacon
- 2 slices black pudding
- 4-6 cherry tomatoes, halved
- 10-12 button mushrooms, halved
- Half tin of baked beans
- Fresh bread, to serve

1. Fry the sausages in the large compartment of the Connect Combi Set multi-purpose pan.
2. After approximately 5 minutes or when the sausages are halfway done, add the bacon and black pudding to the same compartment. Turn all items regularly to ensure even cooking.
3. When the sausages, bacon & black pudding are nearly cooked, add the tomatoes, beans and mushrooms to the small compartments. Stir regularly to ensure even cooking.
4. Serve with fresh bread and a mug of tea.
5. Try adding a fried egg to the large compartment ... if you've got room!!



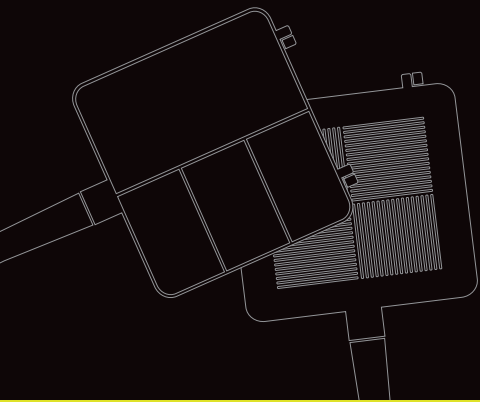
## T-BONE STEAK WITH SAUTÉED POTATOES & SPINACH



### INGREDIENTS

- 1 large T-Bone Steak
- 100g sliced, pre-cooked potatoes
- 70g washed baby spinach
- 40g Garlic butter
- Salt & pepper, to season

1. Pre-heat a glug of oil in the large flat side of the Connect Combi Set then lay the steak in the hot oil.
2. While the steak is cooking, get the potatoes started in the large compartment of the Combi pan multi-purpose pan. Warm through on a medium heat, stirring frequently.
3. When the steak is cooked to your liking, remove and rest above the potatoes.
4. Melt the garlic butter into the remaining steak juices and add the spinach.
5. When the spinach has wilted, add the potatoes and stir thoroughly.
6. Serve the steak with potatoes & spinach, ensuring to pour any remaining juices over the steak for ultimate flavour.
7. Try substituting the steak for fish, gammon or even an omelette!







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