

3 HEARTY FAMILY-FRIENDLY DINNERS

Cheesy Meatball and Potato Bake

Serves 6

INGREDIENTS

4 large potatoes, peeled
800g beef mince
½ onion, finely chopped
1 tsp garlic salt
1 tsp ground coriander
½ tsp ground cumin
2 tbsp chopped parsley
Salt and pepper, to season
2 cups cream
1 sachet (50g) Knorr Thick White Onion Soup
1 cup grated cheese

Serving suggestion:

Mixed salad
Garlic bread

METHOD

1. Preheat the oven to 200°C and grease a medium round baking dish.
2. Slice the potatoes into 2cm thick rounds. Add the potatoes to a medium pot with salted water, bring to a boil, and allow to cook for about 10 minutes. Drain and allow to cool slightly.
3. In the meantime, add the finely chopped onion, garlic salt, coriander, cumin and parsley to the beef mince. Season with salt and pepper to taste and mix well.
4. Divide the mince into 12 equal sized pieces and roll into round balls.
5. Place a layer of potato slices in the base of the baking dish as well as around the sides and top with the meatballs. Place more potato slices between the meatballs.
6. Whisk together the cream and Knorr Thick White Onion Soup powder until thickened. Pour this over the meatballs and potatoes. Cover the dish with foil and bake for about 45 minutes until the potatoes are tender and the meatballs are cooked. Remove the foil, sprinkle over the grated cheese and bake until golden and melted, about 10-15 minutes.
7. Serve with a salad and garlic bread and ENJOY!

Creamy Chicken & Mushroom Pancake Parcels

Serves 6

INGREDIENTS

1 tbsp butter
1 onion, chopped
1 punnet (250g) sliced mushrooms
2 cloves garlic, crushed
½ tsp fresh chopped thyme
2 cups milk
1 sachet (50g) Knorr Cream of Mushroom Soup
2 cups shredded rotisserie chicken
2 cups cheese
Salt and pepper, to season
6 ready-made pancakes

Serving suggestion:

Side salad

METHOD

1. Preheat the oven to 200°C.
2. In a large pan, sauté the onion in the butter until soft, about 3 minutes. Add the mushrooms, garlic and herbs and allow the mushrooms to caramelize, another 3 minutes.
3. Add the milk and the Knorr Cream of Mushroom Soup powder and simmer, stirring now and again, until thickened.
4. Add the chicken and 1 cup of cheese and season with salt and pepper to taste. Stir until warmed through and the cheese has melted.
5. Spoon the cheesy chicken and mushroom filling into the centre of each pancake and fold each quarter of the pancake over towards the centre like an envelope. Carefully place the filled pockets onto a tray lined with baking paper.
6. Sprinkle the remaining cheese over each parcel and bake until golden and the cheese has melted, about 8-10 minutes.
7. Serve the pockets with a side salad and ENJOY!

