



FINE-ISH DINING
**COMFORT
COOK UPS**

MONDAY

BAKED MUSHROOMS AND PUMPKIN WITH FETTA CROUTONS | serves 4

Ingredients

375g Australian BBQ flat mushrooms

800g Australian kent pumpkin

½ loaf Bakers Life Turkish bread

100g Emporium Selection Danish style fetta cheese

Australian continental parsley

1 clove Australian garlic

2 Australian zucchini

Pantry items

Olive oil

1 tsp ground cumin

1 tsp ground coriander

2 tsp sesame seeds

1 tbsp red wine vinegar

½ tsp chilli flakes

2 tsp honey

20g butter

Salt and pepper

Lemon wedges, to serve (optional)

1. Preheat oven to 200°C (or 180°C fan-forced). Line 3 baking trays with baking paper.
2. Remove seeds from the pumpkin and cut into 8 slices. Peel off the tough outer membrane from the mushrooms. Tear the bread into 2-3cm chunks. Cut the zucchini into 1cm batons. Pick the parsley leaves from the stalks.
3. In a small bowl combine ⅓ cup olive oil with the ground cumin and coriander. Season with salt and pepper. Brush the mixture onto the pumpkin and mushrooms and place on 2 baking trays. Cook the mushrooms for 15 minutes or until tender. Cook pumpkin for 20-25 minutes or until tender. Take the pumpkin out of the oven and sprinkle with sesame seeds.
4. Meanwhile, crumble the fetta into a large mixing bowl and add 3 tablespoons of oil. Stir to combine. Using your hands, add the chunks of bread and toss to combine. Place mixture onto the last baking tray. Bake in oven for 7-8 minutes or until the bread is crisp and golden and fetta softened.
5. To make the green sauce, crush the garlic. Combine garlic with 1 cup of parsley leaves, ¼ cup oil, vinegar, honey, chilli flakes and 2 tablespoons of boiling water in a bowl and blend with a stick blender until smooth. Season to taste with salt and black pepper.
6. Heat the butter in a frying pan and add the zucchini batons. Pan-fry for 1-2 minutes or until just cooked.
7. To serve, place pumpkin and mushrooms on a large serving platter. Top with the fetta croutons and remaining parsley leaves. Drizzle with green sauce. Accompany with the zucchini.

Tip: Serve with lemon wedges.



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TUESDAY

TIKKA MASALA BEEF CURRY WITH GARLIC NAAN | Serves 4

Ingredients

600g Jindurra Station gravy beef
1 Australian brown onion
2 large Australian carrots
2 large Australian washed potatoes
15g Australian ginger
2 cloves Australian garlic
360g Silks tikka masala simmer sauce and spice cap
400g Remano Italian diced tomatoes
120g The Fresh Salad Co baby spinach
World Kitchen garlic naan bread

Pantry items

Olive oil
2 beef stock cubes
1 tbsp apple cider vinegar
Salt and pepper
Fresh coriander (optional)

1. Preheat oven to 180°C (or 160°C fan-forced).
2. Slice the beef into 3cm pieces. Chop the onion and carrot. Peel and chop the potatoes into 2cm cubes. Finely grate the ginger and garlic.
3. Heat a large, heavy-based, flameproof casserole dish over a high heat. Add 1 tablespoon of oil and brown the beef in 2 batches. Place on a plate. Add a little more oil and cook the onion and carrot for 5 minutes over medium heat until softened. Add the spices, ginger, garlic and cook for 1 minute, stirring. Add the simmer sauce, tomatoes and crumble in the stock cubes. Return the beef to the dish, bring to the boil and cover with a heavy lid.
4. Place in oven and cook for 1 hour 30 minutes or until the beef is tender. Season with salt, black pepper and vinegar. Fold through the spinach.
5. Heat the naan in the oven for 2-3 minutes until warm, or following packet instructions.

Tip: Serve with fresh coriander.





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WEDNESDAY

ORANGE, GINGER AND HONEY ROAST CHICKEN WITH BRUSSELS SPROUTS | Serves 4

Ingredients

- 1 Broad Oak Farms whole chicken
- 2 Australian oranges
- 1 Australian red onion
- 15g fresh Australian ginger
- 3 cloves Australian garlic
- 250g Australian Brussels sprouts
- 400g Remano macaroni pasta

Pantry items

- Olive oil
- 1 tbsp soy sauce
- 50g butter
- Salt and pepper
- Fresh basil leaves (optional)

1. Preheat oven to 200°C (or 180°C fan-forced). Line 2 baking trays with baking paper.
2. Cut the chicken into 8 pieces, discarding the backbone. Zest and juice 1 orange and cut the other into 8 wedges. Slice the onion. Finely grate the ginger and garlic. Finely shred the Brussels sprouts.
3. Place chicken and wedges in a large mixing bowl and combine with 2 tablespoons of olive oil, orange zest, juice, ginger, garlic and soy sauce. Season with salt and black pepper. Mix well until chicken is coated.
4. Place the orange wedges on 1 baking tray and reserve. Place the chicken on the other baking tray and cook in the oven for 35-40 minutes, basting with cooking juices once or twice during cooking, or until golden and cooked. Add the tray of orange wedges to the oven for the final 10 minutes of cooking.
5. Meanwhile, add the macaroni to a large saucepan of boiling, salted water and cook for 6-7 minutes or until tender. Drain, reserving 30ml of the pasta water and set the water aside. Return pasta to saucepan to keep warm.
6. Heat a large frying pan over high heat. Add the butter and 2 tablespoons of oil and cook the onion and sprouts, stirring, for 3-4 minutes or until onion is soft and sprouts tender and slightly golden.
7. Add reserved pasta water to macaroni and fold in the cooked onion and sprouts. Season to taste with salt and black pepper. Serve with the chicken and orange wedges.

Tip: Garnish with fresh basil leaves.



FINE-ISH DINING
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THURSDAY

STIR FRY PORK AND VEGETABLE NOODLES WITH PAK CHOY | Serves 4

Ingredients

560g Ironbark pork fillet
1 Australian red onion
½ Australian red capsicum
1 bunch Australian pak choy
250g Australian Brussels sprouts
2 large Australian carrots
15g fresh Australian ginger
450g World Kitchen Singapore style noodles
500g Asia Specialities sweet soy and garlic stir fry sauce

Pantry items

Olive oil
Salt and pepper
Fresh coriander (optional)
Lime wedges, to serve (optional)

1. Trim and slice the pork into 1cm slices. Slice the onion, capsicum, pak choy and Brussels sprouts. Cut the carrots into batons. Finely grate the ginger.
2. Place the noodles in a large bowl and cover with boiling water. Soak for 1 minute. Drain and separate noodles using a chopstick or fork. Reserve.
3. Heat 2 tablespoons of oil in a large frying pan or wok. In 2 batches, pan-fry the pork until golden and cooked. Place on a plate and keep warm. Add another 1 tablespoon of oil to the pan and cook the onion, capsicum and carrot over a medium heat for 5 minutes or until softened.
4. Turn up the heat and add the shredded sprouts and pak choy. Cook for 2-3 minutes, tossing, or until just cooked. Add the cooked pork and noodles to the pan and stir through the sauce. Cook for 1 minute or until heated through. Divide into 4 portions and serve.

Tip: Garnish with fresh coriander and serve with lime wedges.



SCAN ME

To watch our quick how-to videos, scan the QR code or visit aldi.com.au/fine-ish-dining



FINE-ISH DINING
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FRIDAY



GREEK STYLE BEANS WITH TARAMASALATA TOAST | Serves 4

Ingredients

1 Australian red onion
1/2 Australian red capsicum
2 large Australian carrots
3 cloves Australian garlic
690g Remano Australian passata
3 x 420g cans New Season 4
bean mix
100g Emporium Selection Danish
style feta cheese
200g Deli Originals fresh Greek
style traditional taramasalata
1/2 loaf Bakers Life Turkish bread

Pantry items

Olive oil
2 tsp paprika
2 tsp dried oregano
Red wine vinegar
Salt and pepper
2 tsp white sugar
Fresh dill (optional)

1. Finely chop the onion and red capsicum. Grate the carrots. Crush the garlic. Rinse and drain the 4 bean mix.
2. Heat 1/4 cup olive oil in a large, heavy-based saucepan. Add the onion and capsicum and cook for 3 minutes or until a little soft. Add the carrot and cook for another 3-4 minutes or until tender.
3. Add the garlic and paprika and cook for 1 minute, stirring or until fragrant. Add the passata, oregano and 1/2 cup water. Bring to the boil, reduce heat, cover and simmer for 15 minutes. Fold through the drained beans and heat through. Add the vinegar, sugar and season to taste with salt and black pepper. Crumble over the feta.
4. Slice the Turkish bread into thick fingers and toast. Dollop with spoons of taramasalata. Serve with the Greek style beans.

Tip: Garnish with fresh dill.



FINE-ISH DINING

COMFORT COOK UPS

Print and take into your local ALDI to make your shop easier. Check your pantry for the staple items before shopping. Ingredient items could also be sold loose, pre-packed or vary in weight.

SHOPPING LIST

- | | |
|--|--|
| <input type="checkbox"/> 1 x 560g Ironbark pork fillet | <input type="checkbox"/> Olive oil |
| <input type="checkbox"/> 1 x 600g Jindurra Station gravy beef | <input type="checkbox"/> Ground cumin |
| <input type="checkbox"/> 1 x Broad Oak Farms whole chicken | <input type="checkbox"/> Ground coriander |
| <input type="checkbox"/> 1 x 360g jar Silks tikka masala simmer sauce | <input type="checkbox"/> Sesame seeds |
| <input type="checkbox"/> 1 x 250g pack World Kitchen garlic naan bread | <input type="checkbox"/> Red wine vinegar |
| <input type="checkbox"/> 1 x 450g pack World Kitchen Singapore style noodles | <input type="checkbox"/> Chilli flakes |
| <input type="checkbox"/> 1 x 500g bottle Asia Specialities sweet soy and garlic stir fry sauce | <input type="checkbox"/> Honey |
| <input type="checkbox"/> 1 x 690g-700g jar Remano Australian passata | <input type="checkbox"/> Butter |
| <input type="checkbox"/> 1 x 500g pack Remano macaroni pasta | <input type="checkbox"/> Beef stock cubes |
| <input type="checkbox"/> 1 x 400g pack Bakers Life artisan style Turkish bread | <input type="checkbox"/> Apple cider vinegar |
| <input type="checkbox"/> 1 x 200g pack Emporium Selection Danish style fetta cheese | <input type="checkbox"/> Soy sauce |
| <input type="checkbox"/> 1 x 200g pack Deli Originals fresh Greek style traditional taramasalata | <input type="checkbox"/> Paprika |
| <input type="checkbox"/> 1 x 400g can Remano Italian diced tomatoes | <input type="checkbox"/> Dried oregano |
| <input type="checkbox"/> 3 x 420g cans New Season 4 bean mix | <input type="checkbox"/> White sugar |
| <input type="checkbox"/> 1 x 120g pack Fresh Salad Co baby spinach | <input type="checkbox"/> Salt and pepper |
| <input type="checkbox"/> 1 x 375g pack Australian BBQ flat mushrooms | <input type="checkbox"/> Lemon wedges (optional) |
| <input type="checkbox"/> 1 x 500g pack Australian Brussels sprouts | <input type="checkbox"/> Lime wedges (optional) |
| <input type="checkbox"/> 1 x small Australian kent pumpkin | <input type="checkbox"/> Fresh herbs (optional) |
| <input type="checkbox"/> 2 x medium Australian washed potatoes | |
| <input type="checkbox"/> 1 x 1kg pack Australian Carrots | |
| <input type="checkbox"/> 2 x Australian Zucchini | |
| <input type="checkbox"/> 2 x Australian oranges | |
| <input type="checkbox"/> 3 x Australian red onions | |
| <input type="checkbox"/> 1 x Australian red capsicum | |
| <input type="checkbox"/> 1 x bunch Australian pak choy | |
| <input type="checkbox"/> 1 x Australian brown onion | |
| <input type="checkbox"/> 1 x bunch Australian parsley | |
| <input type="checkbox"/> 1 x head of garlic | |
| <input type="checkbox"/> 1 x Australian ginger | |