

Ginger, beef and broccolini stir fry

| No. serves per person | Ingredients | Variations |
|--------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------|
| V 31/4 | ¼ onion ¼ carrot + ¼ red capsicum 2 broccolini spears or broccoli florets 1 large handful chopped bok choy | PumpkinBroccoliSnow peas |
| C ² | 1 cup ready-to-eat noodles | Rice |
| P 1 | 150g lean beef strips (raw weight) | Lean lamb strips |
| Flavour | Garlic, ginger, oyster sauce, salt reduced soy sauce | Reduced salt soy sauce and sweet chilli sauce |

Lamb and lentil curry

| No. serves per person | Ingredients | Variations |
|--------------------------|---------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------|
| V 4 | ½ onion ½ carrot ¼ can tomatoes (approx. 100g) 1 handful green beans | Diced pumpkinChopped spinachTomatoesOnion |
| C 2 | ½ cup cooked lentils or ¼ can lentils (drained) ½ plain naan | Rice |
| P (1½) | 150g lean lamb shoulder, diced or forequarter chops (raw weight without bone) | Lean beef (blade, chuck or boneless gravy beef) |
| Dairy 1/4 | Serve with a dollop of yoghurt | |
| Flavour | Korma curry paste, salt reduced chicken stock | Massaman or Rogan Josh spices |

