

RECIPES: Lemon Chilli and fennel Glaze - SE73313



1. Lemon Chilli and Fennel New Roasted Potatoes
2. Lemon Chilli and Fennel Vegetables

RECIPE 01: Lemon Chilli and Fennel Potatoes

Ingredients

1. Pre cooked New Potatoes x 250g
2. Vegetable oil x 30ml
3. Smoked bacon lardons x 50g
4. Finely diced Onion x 30g
5. Lemon Chilli and Fennel glaze x 50g

Method

1. Pre-cook the potatoes, refresh under cold water to cool and cut in half - set aside
2. Place the potatoes in a mixing bowl and drizzle with oil mixing together
3. Add the onion and bacon lardons and combine together
4. Add the Lemon Chilli and Fennel glaze gradually coating the potatoes well
5. Transfer to a tin foil tray

RECIPE 02: Lemon Chilli and Fennel Roasted Vegetables

- Courgette x 60g
- Mixed Peppers x 60g
- Red Onions x 60g
- Aubergine x 70g
- Olive Oil x 20ml
- Lemon Chilli and Fennel Glaze x 50g

Method:

1. Cut the Courgette, Peppers, Red Onion and Aubergine into large 2cm dice
2. Place all the prepped vegetables into a mixing bowl and combine with the olive oil
3. Add the glaze and mix well ensuring each vegetable has a coating of the glaze
4. Place into a tin foil tray