

GINGERBOY Cook at Home instructions

Snacks:

Open any of the below and enjoy with your main meal or with your beverage of choice while preparing the rest of your meal.

- **Sichuan Pickled Vegetables (VG)** (Feed for 2, Veg feed for 2, Variety Pack, Al la Carte)
- **Indian Curry Spiced Seeds (VG)** (Feed for 2, Veg feed for 2, Variety Pack, Al la Carte)
- **Chilli Peanuts (VG)** (Al La Carte)

Starters:

Wagyu Beef & Water Chestnut Dumplings, House Hot Sauce, Chilli Sambal: (Feed for 2, Variety Pack, Al la Carte)

- Bring a medium pot of water to a rapid boil, carefully add the dumplings and turn down to a medium heat. Stir regularly to stop them sticking together. Gently simmer for 5-6 minutes (12-13 if frozen) or until cooked all the way through.
- Strain the water and gently place each dumpling onto your serving dish.
- Dress with the hot sauce and garnish with the chilli sambal on top.
- Serve immediately.

Oyster Mushroom, Tofu and Garlic Chive Wonton, Spicy Black Bean Sauce (VG): (Veg feed for 2, Variety Pack, Al la Carte)

- Bring a medium pot of water to a rapid boil, carefully add the dumplings, and turn down to a medium heat.
- Stir regularly to stop them sticking together. Gently simmer for 4-5 minutes (12-13 if frozen) or until cooked all the way through.
- Strain the water and gently place each dumpling onto a serving dish.
- Serve with the black bean dressing on the side or liberally pour the dressing over wontons. Sprinkle over the puffed rice to finish.

Crispy Salt and Pepper Chicken Spareribs, Korean BBQ Sauce: (Al la Carte)

- Preheat an oven to 180C.
- Place the ribs onto a baking tray and bake in the oven for 10 minutes, or until hot and crispy.
- Pour the Korean BBQ sauce into a bowl and then toss the ribs in the sauce until coated.
- Serve immediately

Sides:

Baby Cos Leaf Salad, Vietnamese mint, Sesame Sauce (VG): (Feed for 2, Veg feed for 2, Variety Pack, Al la Carte)

- Remove the cos from the container and cut out the root.
- Fan the lettuce leaves around a serving plate with the mint.
- Scatter over the pickled baby onion.
- Liberally dress salad with the sesame sauce dressing and finish with a sprinkle of the toasted sesame.

Wok Tossed Greens, Lup Chong, Spicy Sichuan Paste: (Al la Carte)

- Heat a wok or frying pan to a medium high heat.
- Add the mixed greens and Lup Chong to the wok with a small splash of oil. Stir fry for 1 minute. Add the seasoned Sichuan paste and continue to stir fry until aromatic and the greens are coated.
- Pour into a serving dish and serve immediately.

Chopped salad of Winter Leaves, Cucumber, Pear, Asian herbs: (Variety Pack, Al la Carte)

- Pour the vegetable mix into a bowl and add the dressing.
- Toss the salad so that the dressing covers everything.
- Add to a salad bowl and sprinkle over the crushed chilli peanuts.
- Serve Immediately.

Steamed Jasmine Rice (Supplied Raw): (Feed for 2, Veg feed for 2, Variety Pack, Al la Carte)

- Rinse rice until water is clear
- Add one-part rice to one and half parts cold water to a pan with a lid and place on a medium heat
- Once the water is boiling, reduce the heat to a slow simmer and cook for 12-14 minutes or until the water has evaporated
- Take off the heat and rest for 5 minutes.
- Don't remove the lid until ready serve.
- When serving, fluff the rice with a fork.

Mains:

Thai Red Duck Curry, Shallot, Hot & Sour Salad (GF): (Feed for 2, Variety Pack, Al la Carte)

- Open the curry and gently pour into a saucepan. Warm on a medium heat for around 7-10 minutes. Stirring occasionally.
- Once the curry is hot adjusting the seasoning to your liking with the provided lime juice/fish sauce mix. The curry should be sweet, sour, salty and hot!
- Transfer your curry to a serving vessel. Mix the Hot and sour salad garnish and place on top of the curry before serving.

Yellow Turmeric Coconut Curry Of Roasted Pumpkin, Bull Horn And Banana Peppers, Cauliflower, Red Onion And Zucchini (Gf) (Vg): (Veg feed for 2, Al la Carte)

- Slightly open the bag of curry and microwave on high for 3-5 minutes until fully heated OR
- Pour the curry into a saucepan and gently warm over a medium heat for 7-10 minutes until fully heated. Once warm adjust the seasoning of your curry and add salt to taste. In a separate wok or pan stir fry the vegetable mix until tender.
- In a separate wok or pan stir fry the vegetable mix until tender.
- Arrange the vegetables in a serving dish and then pour over the coconut curry.
- Finish with the herb and shaved coconut salad.

Barramundi, Pineapple and Ginger BBQ Sauce, Ruby Grapefruit and Bean Shoot Salad: (Al la Carte)

- Remove your portion of Barramundi from the vacuum sealed bag and allow warm to room temperature for 20 minutes. Also remove the sauce from the fridge and warm to room temperature.
- Warm a non-stick frying pan to a medium heat. Season the skin and flesh of your fish with sea salt.
- Gently place the Barramundi into the pan, skin side down. Cook for 5-6 minutes on medium heat until you have a golden crisp skin and the majority of the flesh is white and opaque.
- Turn off the heat and carefully turn over your barramundi fillet onto the flesh side and allow to rest in the pan for 2-3 minutes until the flesh is firm and cooked through.
- Pour your salad mix into a mixing bowl and dress with the citrus vinaigrette.
- To assemble, pour the pineapple and ginger barbeque sauce onto a serving plate. Place the fish to the side of the sauce and then place the dressed salad onto the sauce.
- Serve immediately.

Masterstock Pork Belly, Red Chilli Dressing, Seaweed XO, Crispy Greens: (Variety Pack, Al la Carte)

- Warm a non-stick pan on the stove with a splash of cooking oil.
- Lightly season the belly with salt and add to the pan skin side down. Gently cook the belly skin side down until the skin is golden and crispy.
- Transfer to a baking tray and warm through in the oven for 8-10 minutes until the meat is heated through.
- While the belly is warming through heat a wok to a medium high heat. Add the greens and stir fry until tender. Add the seaweed XO and mix through. Transfer onto a serving platter.
- Once your pork belly is hot cut into 4 pieces and place next to the cooked greens.

Dessert:

Carrot Cake, Creme Fraiche, Apple Caramel (V): (Feed for 2, Veg feed for 2, Variety Pack, Al la Carte)

- At the start of your meal remove the cake from the fridge and allow to come to room temperature.
- When ready to serve, transfer onto a serving plate and top with the whipped crème fraiche.
- Microwave the apple caramel for 30 seconds until warm and pour around your cake.
- Enjoy!

Chocolate and Vietnamese Coffee Mousse, Spiced Orange, Crushed Macadamia: (Variety Pack, Al la Carte)

- Open the container and sprinkle over the macadamia and chocolate crumble.
- Best served slightly warmer than fridge

