



Think outside the cube

A collection of unexpected, tasty family recipes brought to you by OXO. Featuring recipes by Rhiannon Baldock.

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Curry pizza with crunchy roasted chickpeas

Recipe by Rhiannon Baldock - inrhispantry.com



Ingredients:

Rice bran oil
1 white onion, diced
2 tsp minced ginger
500g stewing beef, cut into cubes (gravy, chuck or rump)
150g korma curry paste
250ml water
1 OXO Beef Stock Cube
1 cup cream
1 tin chickpeas, drained
1 OXO Vegetable Stock Cube
2 tsp curry powder
2 Tbsp olive oil
3 Naan bread
1/2 cup grated mozzarella

To serve:

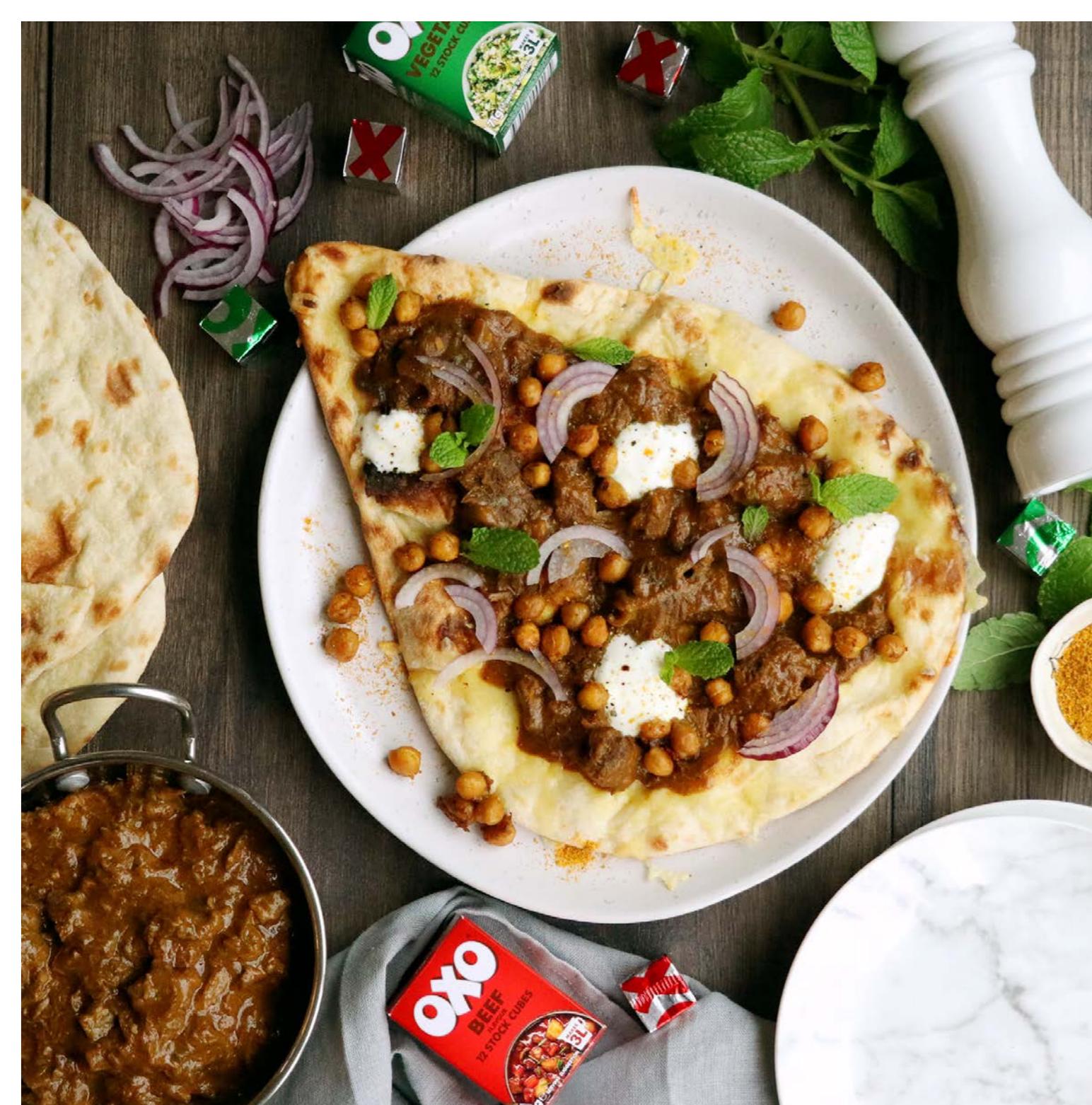
Greek yoghurt, fresh mint, sliced red onion

Serves 6 (Makes 3 pizzas)

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Method:

1. Preheat the oven to 150°C. In a heavy pot, bring a drizzle of oil to a medium heat. Once hot, add the onion to the pan and soften for 3-5 minutes. Add in the ginger and beef and cook for 5 minutes or until the beef is sealed. Add the curry paste and cook for a few minutes, stirring constantly. Pour in the water, and stir in the OXO Beef Stock Cube. Cover with lid and place in oven. Cook for 2 and 1/2 hours, stirring occasionally. Remove and stir through the cream, before returning to the oven (without the lid) for 1 hour. Remove from the oven and set aside.
2. Combine the chickpeas, OXO Vegetable Stock Cube, curry powder, olive oil and seasoning in a bowl. Scatter onto a lined baking tray, and roast for 35-45 minutes at 180°C or until the chickpeas are crisp.
3. Sprinkle naan bread with mozzarella and bake for 10 minutes. Remove from the oven and spread with the curry and bake for a further 5 minutes. To serve, sprinkle with roasted chickpeas, fresh mint, sliced onion and a dollop of Greek yoghurt.



Chocolate Lamb shanks



Ingredients:

2 Tbsp olive oil
4 lamb shanks, trimmed
1 red onion, sliced
1 carrot, sliced
2 cloves garlic, finely sliced
½ tsp cocoa powder
1 Tbsp fresh thyme leaves
1 tsp Moroccan spice
3 OXO Lamb Stock Cubes
700 mls boiling water
1 can (410gms) diced whole peeled tinned tomatoes
¼ cup tomato paste/sauce
150 gms green beans, cut to bite-sized lengths
1 Tbsp cornflour + **2 Tbsp** water
Fresh thyme or rosemary

To serve:

On creamy mashed potatoes and garnish with thyme

Serves 4

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Method:

1. Heat the oil in a heavy based saucepan and sauté the lamb shanks until browned on all sides. Discard any excess oil and fat.
2. Add the onion, carrot, sliced garlic, thyme and spice and toss to coat the shanks.
3. Combine the OXO Lamb Stock Cubes, boiling water, tomatoes, cocoa powder and tomato paste and pour over the shanks cover, place in the oven at 170°C for 2 hours or simmer gently for 1 ½ hours on the stove top or until tender.
4. Add the beans for the last 5 minutes of cooking until they are bright green and tender. Thicken with the combined cornflour and water if needed. Serve the lamb shanks on creamy mashed potatoes and garnish with thyme.



Japanese Chicken Tacos, served with slaw

Recipe by Rhiannon Baldock - inrhispantry.com



Ingredients:

1/4 telegraph cucumber
100ml white vinegar
1 Tbsp caster sugar
1 tsp salt
2 skinless chicken breasts
2 OXO Chicken Stock Cubes
1/2 cup plain white flour
2 eggs
1 cup panko breadcrumbs
1 Tbsp sesame seeds
Rice bran oil
3 cups salad slaw mix
1/3 cup sesame dressing
12 small soft tortillas

To serve:

Fresh coriander, katsu sauce
and Japanese mayo

Serves 4



Method:

1. Thinly slice the cucumber. In a container, mix together the vinegar, sugar and salt. Microwave for 30 seconds, then stir to dissolve the sugar and salt. Add cucumber to the vinegar mix, cover, and place in the fridge.
2. Using a sharp knife, slice the chicken breasts horizontally into 3 pieces. Place the egg and flour in separate bowls. Crumble one OXO Chicken Stock Cube into the flour and stir. In another bowl, mix together the breadcrumbs, sesame seeds and remaining OXO cube. Crumb each piece of chicken by dipping in flour, egg, then the breadcrumbs.
3. Add rice bran oil to frying pan at medium heat. Pan fry the chicken pieces for 4-6 minutes on each side, or until golden and cooked through. Drain on a paper towel and slice. Toss the salad mix and sesame dressing together, and warm the tortillas in a pan. To assemble, lay some slaw in the middle of the tortilla. Add pickled cucumber, chicken and coriander on each, then drizzle with katsu sauce and Japanese mayo.



Asian Fusion Chicken Casserole



Ingredients:

2 Tbsp olive oil
4 large chicken Maryland legs or drumsticks
1 onion, peeled and quartered
2 cloves garlic, sliced
10 button mushrooms, halved
6 shitake mushrooms, chopped
4 OXO Chicken Stock Cubes made up to 1 litre stock
1 Tbsp fresh ginger, grated
Sambal Oelek to taste
1 can (410g) chickpeas, rinsed and drained

To serve:

Coriander and steamed Bok Choy

Serves 4



Method:

1. Pre-heat oven at 180°C. Heat oil in a large pan and sauté the chicken legs for 3-4 minutes until golden.
2. Add the onions, garlic and mushrooms and cook for a further 2 minutes, then transfer to a large roasting dish.
3. Deglaze the pan with the OXO Chicken Stock. Add ginger and Sambal Oelek and simmer for 2-3 minutes. Stir in the chickpeas and add chicken.
4. Cook in the oven for 45 minutes until the chicken is golden and the liquid has reduced and is bubbling.
5. Garnish with coriander and serve with steamed Bok Choy.



Barley and Yoghurt Risotto



Ingredients:

2 Tbsp olive oil
1 onion, finely sliced
¾ cup Arborio rice
¾ cup barley
4 OXO Vegetable Stock Cubes
made up to 1 litre hot stock
1 OXO Vegetable Stock Cube
1 cup fresh or frozen peas
150g green beans
2 Tbsp fresh basil pesto
¼ cup parmesan cheese
½ cup unsweetened
natural yoghurt

To serve:

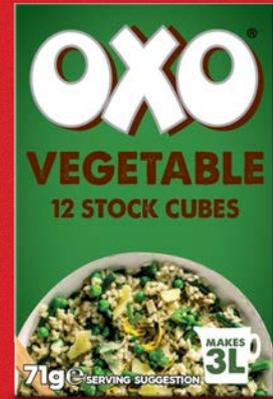
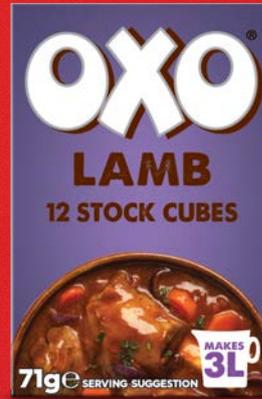
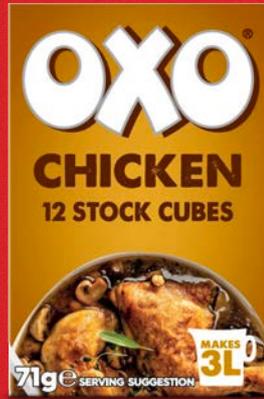
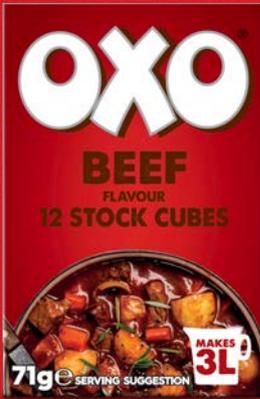
Fresh chopped mint
and grated lemon zest

Serves 4



Method:

1. Heat oil in a heavy based saucepan and sauté the onion, garlic, rice and barley for 1-2 minutes over a gentle heat until all the grains are coated.
2. Add the hot OXO Vegetable Stock half a cup at a time, stirring over a low to medium heat until nearly absorbed before adding more stock.
3. Add the peas and beans and gently cook, stirring for a further 5 minutes until the grains are al dente.
4. Stir in the pesto and parmesan. Leave to cool in fridge for 30 minutes before stirring through yoghurt then serve sprinkled with mint, lemon zest, extra parmesan cheese and crumbled OXO Vegetable Stock cube.



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