



Flora™

HEART HEALTH

WEEK 1 RECIPE BOOKLET




 Flora

BAKED FISH PARCELS

SERVES 4

INGREDIENTS

100g Wholewheat couscous
 5 Sun-dried tomatoes, sliced
 40g Olives any colour, pitted and sliced
 1 Lemon, finely grated zest and juice
 Handful fresh parsley, roughly chopped
 300ml Vegetable or chicken stock (hot)
 200g Long green beans
 4 x Fish fillets (560g – 140g fillet OR 840g – 210g fillet)
 4 tsp Flora margarine
 Salt and freshly ground black pepper

DIRECTIONS

1. Preheat the oven to 200°C. Cut four pieces of kitchen foil to the size an A4 piece of paper.
2. Place the couscous, sun-dried tomatoes and olives, lemon zest, parsley, and some ground black pepper into the hot stock. Mix well, and leave to stand for 3 minutes.
3. Spoon a quarter of the couscous onto one side of each piece of foil. Top with the green beans and place a fish fillet on top. Squeeze over the lemon juice, pop in 1 tsp Flora margarine and season with black pepper. Fold the foil over the fish and fold the edges over. Repeat with the remaining three parcels. Place the parcels on a baking tray and bake for 20 minutes.
4. When serving, open the parcels carefully as the steam will be hot!



Nutrition Nibble

This is such an easy meal wrapped up into a convenient parcel you can put into the oven or air-fryer. Perfectly balanced it contains your protein, carbohydrate and veggies.



Nutritional Solutions
REGISTERED DIETITIANS


 Flora

HEARTY FISH PIE

SERVES 4

INGREDIENTS

- 1 Tbs Flora margarine
- 1 Onion, diced
- 2 Garlic cloves crushed 2 Tins tuna
- 4 x Fish fillets (300g OR 560g)
- $\frac{1}{4}$ cup White wine
- 1 cup Peas
- 2 tsp Flora margarine 1 Tbs Cake flour
- 1 cup Low fat milk
- 1 Head Cauliflower, chopped
- $\frac{1}{4}$ cup Low fat milk
- 60g Mozzarella cheese
- $\frac{1}{2}$ tsp Paprika

DIRECTIONS

1. Steam the cauliflower, until tender and cooked.
2. Heat the margarine in a large pan, and sauté the onion then add the garlic, cook for a further minute.
3. Add fish to the pan, cook through, then flake. Add the wine and peas and simmer.
4. In a separate pan make the white sauce, heat the margarine, add the flour and cook for 1 minute.
5. Add the 1 cup of milk gradually, stirring constantly. Cook until thickened. Add the white sauce to the fish. Season with salt and pepper to taste.
6. In a bowl, add $\frac{1}{2}$ cup milk to the cauliflower and mash until smooth. Divide the fish mixture into a casserole dish.
7. Dollop the cauliflower over the fish filling, sprinkle with the cheese and paprika.
8. Bake for 30 minutes at 180 °C



Nutrition Nibble

Using low fat milk instead of cream for this white sauce gives it an A+. Plus your veggie intake is bumped up with the cauliflower topping. It's a winner of a dinner.



Nutritional Solutions
REGISTERED DIETITIANS


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VEGETABLE MINCE

SERVES 6

INGREDIENTS

- 1 Tbs Flora margarine
- 1 Medium onion, chopped
- 2 - 3 Cloves garlic, crushed 500g
- Extra lean mince
- 1 Packet tomato paste
- 2 Medium carrots, grated
- 2 Mushrooms, grated
- 4 - 5 Baby marrows, grated
- 2 Tomatoes, diced
- 1 Tin tomato & onion mix
- 1 Tin lentils
- Bunch fresh basil/thyme
- 1 tsp. sugar & ½ tsp. salt

DIRECTIONS

1. Sauté the onion & garlic in the Flora margarine until translucent then add the mince & brown it.
2. Add the tomato paste, then add the remaining ingredients.
3. Season with salt, sugar and black pepper to taste.
4. Allow to cook on a high heat for 2 minutes then reduce the heat to a simmer.
5. Let the mince sit over a low heat for 15 - 20 minutes.



Nutrition Nibble

This mince recipe is loaded with extra vitamins and minerals from the 5 included vegetables. The lentils also add fibre and are a cheap protein source.



Nutritional Solutions
REGISTERED DIETITIANS


 Flora

EASY EGG FRITTATA

SERVES 2

INGREDIENTS

- 2 tsp Flora margarine
- $\frac{1}{2}$ Onion, diced
- 1 tsp Garlic, fresh
- $\frac{1}{2}$ Packet sliced mushrooms
- 1 Small baby marrow, sliced
- 1 Small ripe tomato, chopped
- 1 Red bell pepper, sliced
- 4 - 6 Eggs, large
- 100 ml Low fat milk
- $\frac{1}{2}$ tsp salt and pepper
- 20 g Mozzarella cheese, grated

DIRECTIONS

1. Heat the flora margarine in large frying pan.
2. Sauté the onion, fresh garlic, mushrooms, baby marrow, tomato and red pepper on a high heat for 5 minutes then reduce to a low heat.
3. In a separate bowl, whisk the eggs and milk together with the salt and pepper and light and fluffy.
4. Immediately pour the egg over the vegetables. Let this sit for 2 minutes then sprinkle over the grated mozzarella and place under the grill until the cheese starts to bubble.
5. Divide into two and enjoy as a quick and nutritious meal.

Note: You can use any vegetables of choice in this recipe!



Nutrition Nibble

You will have this meal ready in 10 minutes! Eggs are packed with Vitamin A in their yolks which is needed for good eyesight and a healthy immune system.



Nutritional Solutions
REGISTERED DIETITIANS


 Flora

CHICKEN A LA KING

SERVES 4

INGREDIENTS

4 Chicken breasts, skinless
 (480g OR 640g)
 2 tsp. Flora margarine
 1 Large onion, chopped
 2 Cloves garlic, crushed
 1 Small yellow pepper, sliced
 1 Small red pepper, sliced
 1 Punnet mushrooms, sliced
 ½ Cup chicken stock
 500ml Low fat milk
 1 Tbs. Flora margarine
 1 Tbs. Corn flour

DIRECTIONS

1. Heat the 2 tsp Flora margarine, then sauté the onion and garlic. Once this is cooked add the chicken and cook until browned all over, then add the peppers and cook (if it starts to stick add a little boiling water).
2. Lastly add the mushrooms and sauté lightly, and chicken stock and allow to simmer for 10 – 15 minutes.
3. While the chicken and mushroom mixture is simmering, melt the 1 Tbs margarine in a saucepan. Once it is melted add the corn flour to form a paste, stir over the heat for 10 – 20 seconds, then remove from the heat.
4. Gradually add the milk to the corn flour mixture stirring the mixture continuously with a whisk to avoid forming lumps, continue until all the milk has been added.
5. Return the saucepan to the stove and stir until the mixture thickens.
6. Once it has thickened add the sauce to the chicken mixture and stir well until all of the ingredients are combined and warmed through, then serve and enjoy.



Nutrition Nibble

Did you know that mushrooms have the ability to make Vitamin B? Place mushrooms gill side up in the sun for 15 – 20 minutes for the mushrooms to make nutritionally significant amounts of vitamin D which our bodies use to absorb calcium from the foods we eat.



Nutritional Solutions
REGISTERED DIETITIANS