



Chicken Keema Wellingtons with Cucumber Sauce

SERVES: 8 | READY IN: 2 HOURS, 30 MINUTES

INGREDIENTS:

CHICKEN KEEMA WELLINGTONS:

2 tbsp (30 mL) ghee or vegetable oil

2 onions, chopped

2 cloves garlic, minced

1 tbsp (15 mL) minced peeled fresh ginger

1 Thai bird's-eye pepper, minced

4 tsp (20 mL) Suraj® Garam Masala

1 tsp (5 mL) salt

1/2 tsp (2 mL) Suraj® Ground Turmeric

2 cups (500 mL) canned diced tomatoes

1 lb (454 g) **Sufra™ Halal Zabeeha by Hand Lean Ground Chicken**

1 cup (250 mL) frozen peas

1/2 cup (125 mL) chopped fresh cilantro

4 sheets (10 inches/25 cm each) frozen butter puff pastry, thawed

1 large egg

CUCUMBER SAUCE:

2 mini cucumbers, grated and squeezed dry

1 cup (250 mL) 2% plain yogurt

2 tbsp (30 mL) chopped fresh mint and cilantro

Pinch (0.5 mL) salt

1. Prepare keema: Melt ghee in large saucepan over medium-high heat; cook onions, stirring occasionally, until light golden, 6 to 8 minutes. Add garlic and ginger; cook, stirring, until fragrant, about 1 minute.

2. Add Thai pepper, garam masala, salt and turmeric; cook, stirring, 1 minute. Pour in tomatoes, scraping up browned bits from bottom of saucepan; cook, stirring occasionally, until thickened, about 5 minutes.

3. Add chicken; cook, breaking up with spoon, until no longer pink and bottom of saucepan is almost dry, 5 to 6 minutes. Add peas; cook, stirring, until tender, about 2 minutes. Scrape into bowl. Stir in cilantro. Let cool 10 minutes. Refrigerate until chilled, 40 to 50 minutes.

4. Arrange oven rack in bottom third of oven. Preheat oven to 425°F (220°C). Unroll pastry on cutting board; cut each sheet into 4 equal squares to make 16 pieces. Whisk egg with 1 tbsp water in small bowl; brush onto pastry to coat. Spoon 1/2 cup filling into centre of 1 square, leaving 1/2-inch (1 cm) border; top with second square, egg side down. Pinch edges to seal; press with tines of fork to crimp. Repeat with remaining filling and pastry.

5. Arrange Wellingtons on parchment paper-lined baking sheets. Cut 3 or 4 steam vents in tops. Brush with remaining egg wash. Bake, 1 sheet at a time, until pastry is deep golden, 20 to 22 minutes.

6. Meanwhile, make sauce: Stir together cucumbers, yogurt, mint, cilantro and salt in bowl until combined. Serve with Wellingtons.



Honey Za'atar Roast Chicken with Jewelled Cauliflower Rice

SERVES: 6 | READY IN: 2 HOURS, 10 MINUTES

INGREDIENTS:

1 Sufra™ Halal Zabeeha by Hand Whole Chicken (3 to 4 lb/1.36 to 1.81 kg)

1/4 cup (60 mL) olive oil

1 tsp (5 mL) salt

3/4 tsp (4 mL) black pepper

2 tbsp (30 mL) honey

1 tbsp (15 mL) za'atar spice blend

1/2 cup (125 mL) sliced natural (skin-on) almonds

1 white onion, diced

Pinch (0.5 mL) each Suraj® Ground Cardamom and Suraj® Ground Cumin

3 cups (750 mL) crumbled cauliflower

1/4 cup (60 mL) each dried apricots and dried cherries, chopped

1. Preheat oven to 350°F (180°C). Pat chicken dry. Brush breasts and legs with 1 tbsp oil. Season with 1/2 tsp each salt and pepper. Place on rack set in roasting pan. Bake until deep golden, about 1 hour, 20 minutes.

2. Stir together honey, 1 tbsp remaining oil and za'atar in small bowl until combined. Brush all over chicken. Bake until instant-read thermometer inserted into thickest part of thigh reads 180°F (82°C), about 20 minutes. Remove from oven. Let rest 15 minutes before carving.

3. Meanwhile, heat large nonstick skillet over medium heat; cook almonds, stirring often, until light golden and fragrant, 6 to 8 minutes. Transfer to plate. Set aside.

4. Wipe skillet clean. Heat remaining 2 tbsp oil over medium heat; cook onion, stirring occasionally, until softened, 5 to 7 minutes. Sprinkle in cardamom and cumin; cook, stirring, until fragrant, about 1 minute. Add cauliflower; cook, stirring often, until fork-tender, 8 to 10 minutes. Add almonds, apricots, cherries and remaining 1/2 tsp salt and 1/4 tsp pepper; cook, stirring, until combined, 3 to 4 minutes. Remove from heat. Serve with chicken



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