

6 Recipe Aldi Meal Plan

Feb. 22- Feb. 28

1 HONEY GARLIC PORK BELLY

A perfect takeaway alternative. These pork belly slices are tender with a crispy crackling and a sticky honey garlic sauce. Be sure to score the crackling before cooking to ensure that it's as crispy as possible.

3 CRISPY CHILLI BEEF

A 15-minute dinner that's perfect for this busy time of the season. Serve it over rice or noodles with some steamed broccoli.

5 BEEF COBBLER WITH CHEDDAR SCONES

A slow-cooked tender beef stew topped with fluffy cheddar scones. Perfect if you're doing Christmas for a smaller group and want something comforting but still simple. (And affordable)

2 ITALIAN MEATBALLS IN TOMATO SAUCE

Another 30-minute recipe. Perfect for leftovers and lunch the next day. Add some noodles and turn it into a pasta bake with some fresh mozzarella and 20 minutes under the grill until the cheese is bubbling and golden.

4 WEEKNIGHT STICKY CHICKEN

This is a perfect fakeaway dinner. Sticky sweet and mildly spicy sauce tossed with tender juicy chicken. Serve with rice or noodles.

6 COCONUT CHICKEN CURRY

Tender chicken snuggled into creamy coconut curry sauce. Serve it with naan bread and rice. It's also perfect for leftovers.



Shopping List

STORE CUPBOARD

- Cajun spice
- Chicken seasoning
- vegetable stock cubes
- 1 x 400g tin light coconut milk
- Spices- oregano, basil, Italian pasta mix
- tomato puree
- 1 carton passata
- cornflour/ cornstarch
- soy sauce
- honey
- white wine vinegar
- 1 sachet oyster sauce
- plain flour
- English mustard
- Worcestershire sauce
- red wine
- beef stock cubes
- baking powder
- ketchup
- curry powder
- turmeric
- demerara sugar
- 400g tin chopped tomatoes

MEAT, DAIRY & FROZEN

- 750g mince beef & pork mix
- 1 egg
- 200ml milk
- 500g pork belly slices
- 1kg boneless skinless chicken breast
- 80g strong cheddar
- 250g butter
- 400g lean diced beef
- 250g sirloin
- 50g Grana Padano

PRODUCE

- 3 yellow onion
- 1 head garlic
- fresh ginger
- 1 bunch thyme
- 1 bunch spring onions
- 1 red bell pepper
- 4 carrots
- 1 bunch celery
- 1 bunch parsley
- red chilli pepper
- 1 lime
- 1 bunch coriander
- 1 red onion