

6 Recipe Aldi Meal Plan April 12-18

1 CREAMY KALE PASTA

This simple pasta recipe is perfect for meatless Monday. Feel free to skip the chopped walnut topping and add in some pine nuts or almonds

3 30 MINUTE SAUSAGE PASTA

Always a reader favourite, this pasta dish can be on the table in no time. Leftovers get stored for up to 3 days in the fridge.

5 ULTRA CHEESY CHEESEBURGER PASTA

Only 9 ingredients and the best cheesy tomato sauce you'll ever taste. This recipe is a family favourite that you could make week after week.

SIMPLE CURRY CHICKEN THIGHS

Golden crispy skinned juicy chicken thighs cooked in a simple coconut milk curry sauce. This chicken is perfect served with fluffy rice and makes great leftovers.

CRISPY HONEY CHILLI CHICKEN

This chicken is the perfect way to skip the takeaway and do dinner at home. It'll save you time, money and a whole lot of calories. To reheat any leftovers use a pan on the hob to keep the crispiness. You can use the microwave if you're in a hutty though.

QUICK & EASY PRAWN CURRY

This quick and easy prawn curry makes the most of a red Thai curry kit and some extra ingredients to boost the flavour. Having a curry kit on hand is always a life saver for when you're in a pinch.

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Shopping List

STORE CUPBOARD

- 1kg dried pasta
- olive oil
- 25g walnuts
- 400ml tin coconut milk
- 3 x 400g tin chopped tomatoes
- curry powder
- chilli powder
- honey
- plain flour
- sweet chilli sauce
- soy sauce
- cornflour
- 400g tin kidney beans
- dried thyme
- cumin
- cocoa powder
- paprika
- 245g basmati rice
- vegetable stock cubes
- tortilla chips

MEAT, DAIRY & FROZEN

- 50g parmesan
- 400ml single cream
- 6 -8 chicken thighs (about 1kg) skin-on, bone-in
- 2 boneless skinless chicken breast
- 250g lean mince beef
- 100g smoked pancetta
- 3 Lincolnshire sausages
- Greek yoghurt
- cheddar cheese
- 200g frozen peas
- 275g frozen prawns

PRODUCE

- 100g kale
- 1 head garlic
- 2 onion
- 1 bunch basil
- fresh ginger
- 2 lime
- 1 bunch coriander
- 2 shallots
- 1 yellow pepper
- 200g spinach
- 1 lemon
- spring onions
- 1 red chilli
- 1 bunch coriander
- 1 red onion
- 1 bunch celery
- 1 red pepper
- 8 vine tomatoes