6 Recipe Aldi Meal Plan Nov. 14-20

TENDER SLOW COOKER STEAK PIE

This comforting slow-cooked stew features tender beef chunks simmered in a thick, peppery gravy with fresh celery and carrots and a flaky puff pastry top.
You can make the filling and keep in the fridge or freeze for later.

SLOW COOKER LAMB TAGINE

This tagine is one of my favourite slow cooker recipes. All the Moroccan flavours. Cumin, tomatoes, coriander, and a hint of cinnamon are all slow-cooked until it's meltingly tender.

Great for freezing for a later time.

EASY SLOW COOKER VEGETABLE SOUP

A simple slow cooker vegetable soup with 3 cheese tortellini is the perfect soothing soup for comfort. Sweet onions, juicy tomatoes and a handful of greens all snuggled around some 3 cheese tortellini. All you need is some fresh bread and you've got soup season perfection.

SLOW COOKER HONEY GARLIC CHICKEN THIGHS

These sticky honey garlic chicken thighs are delicious and easy. Crispy skinned chicken thighs slow-cooked in a homemade honey garlic sauce will make you want to skip takeout forever. Serve over rice for the perfect chicken dinner recipe.

SLOW COOKER CHUNKY BEEF CHILLI

This chunky beef chili recipe gets slow-cooked with herbs and spices until the beef is meltingly tender. An amazing cold-weather dinner that is budget and family-friendly. This chili uses stewing beef rather than minced beef to make it extra tender.

SLOW COOKER LEFTOVERS

Because all of these slow cooker recipes make more than the average dinner, you can cook once and eat 2, or 3 times.

9

4

6



STORE CUPBOARD. cider vinegar

Sriracha

dried apricots

• 1 x 400g tin chickpeas

- 1 teaspoon mustard powder
- vegetable stock cubes
- dried dates

plain flour

- basmati rice
- beef stock cubes

flaked almonds

- tomato pur
 èe
- · spices-cumin, ground • 1 x 395g mixed beans
- Worcestershire sauce

• 175ml apple juice

dark brown sugar

tortilla chips

honey

• 3 x 400g tin chopped

coriander, cinnamon,

paprika, chili powder

tomatoes

beef stock cubes

• 250 g Pack dried three cheese tortellini

and thyme, bay leaf

• herbs- dried oregano, basil,

dark soy sauce

DAIRY, MEAT & FROZEN • 1 kg stewing beef

- 1 x 375g puff pastry
- legg
- 6-8 chicken thighs bone-
- 600g diced lamb
- 100g shredded cheese
- Greek yoghurt

in, skin-on PRODUCE

- 3 large onion
- 1 head of celery
- 6 large carrots
- fresh ginger
- 1 head garlic
- 1 bunch of parsley

- 1 bunch of coriander
- pak choi
- 1 bunch of thyme
- pomegranate
- 1 lemon
- 1 red onion

- 1 avocado
- 1 green jalapeño
- 1 lime
- 500g mini new potatoes
- 1 x 500g bag spinach