

ADD DON *Done*

RECIPES TO SHARE WITH FAMILY & FRIENDS





“Is DON[®]. Is Good.” – the iconic tagline of Australia’s best known and loved smallgoods brand. From a butcher shop in the suburbs of Melbourne in 1947, DON[®] has grown to offer a full range of delicious smallgoods. DON[®] has plenty of great products in the dairy chiller, instantly recognisable in their blue ‘butcher’s apron’ packaging.

DON[®] stands for quality and flavour, with everything from tasty ham and salami for reliable weekday sandwich fillers, to delicious bacon for weekend brunch and Footy Franks for a game day feast. Now, DON[®] introduces some great new products for convenient, flavour-filled dinners and entertaining!

SIMPLY ADD DON[®] AND IT’S DONE.

Casual Get Togethers



**ONE BITE
CHORIZO TARTS**



**KRANSKY AND
CHEESE PUFFS**



**BACON AND BABY
BOCCONCINI PIZZAS**



**MEXICAN HOT DOG
FIESTA**

Dinner Parties



**SHREDDED HAM AND
CRANBERRY POCKETS**



**CREAMY BACON
AND CORN SOUP**



**CHORIZO, PUMPKIN AND
CHIVE RISOTTO**



**CHORIZO AND VEG
RAGOUT WITH
PAPPARDELLE PASTA**



**BACON GOATS' CHEESE
PASTA BAKE**



**MINI BACON PORK
MEATLOAVES**

Mid Week Dinners



**CHORIZO AND
CORN FRITTATAS**



**CRISPY KRANSKY TOPPED
BAKED POTATOES**



**HAM AND CHERRY
TOMATO TART**



**QUICK AND HEARTY HAM
AND KALE SOUP**



KRANSKY PASTA BAKE

CASUAL GET TOGETHERS

Get the troops together to watch your favourite game or just simply catch up around these tasty hand held snacks.

MENU

ONE BITE CHORIZO TARTS

KRANSKY AND CHEESE PUFFS

BACON AND BABY BOCCONCINI PIZZAS

MEXICAN HOT DOG FIESTA



DON SAYS

Serve sprinkled with a little freshly ground black pepper.

ONE BITE CHORIZO TARTS



x 30 Tarts



35min.

Ingredients

- 1 tablespoon olive oil
- 1 medium red onion, peeled and finely diced
- 2 large tomatoes cut into 1cm dice
- 2 tablespoons tomato paste
- 250g packet **DON® Premium Diced Chorizo**
- 3½ sheets frozen puff pastry thawed
- ¼ cup crème fraiche
- 30 small coriander leaves

Method

1. Heat olive oil in a medium frying-pan, add red onion and tomatoes and cook for 3-4 minutes on a medium heat stirring occasionally. Stir in tomato paste.
2. Add DON® Premium Diced Chorizo and mix well, then set aside to cool.
3. Cut each of the three pastry sheets into 9 rounds using a 7cm biscuit cutter. Cut the half sheet of pastry into 3 rounds so there are 30 rounds all together.
4. Line a greased 12 tartlet tin with 12 of the pastry rounds and fill each one with approximately 2 teaspoons of the Chorizo mixture.
5. Bake in a preheated oven at 190°C for 10-12 minutes. When cooked remove from tin and repeat with remaining pastry sheets and filling.
6. Top each tart with half a teaspoon of crème fraiche or sour cream and a tiny sprig of coriander.

DON SAYS

Serve hot or cold as a snack or in school lunches.

KRANSKY CHEESE PUFFS



x 12 Cheese Puffs



x 4



30min.

Ingredients

- ☐ 1½ sheets frozen puff pastry, thawed
- ☐ ⅓ cup tomato pizza sauce
- ☐ 330g packet **DON® Kransky Slims Cheese**
- ☐ ¾ cup grated tasty cheese

Method

1. Cut large puff pastry sheet into 8 rectangles and the half sheet into 4 rectangles and place onto 2 greased oven trays.
2. Spread each piece of pastry with a little of the pizza sauce.
3. Cut the DON® Kransky Slims into slices on an angle and arrange on the pastry pieces.
4. Sprinkle with grated cheese and bake in preheated oven at 200°C for 10-12 minutes.

DON SAYS

To make individual pizzas divide the dough into 4 and roll out into 12cm rounds and top with filling as above.



BACON AND BABY BOCCONCINI PIZZA



x 4-6



35min.

Ingredients

Quick Pizza Base

- 1½ cups self-raising flour
- ¼ teaspoon salt
- 1 egg
- 1 tablespoon olive oil
- ¾ - 1 cup milk

Filling

- Tomato pizza sauce
- 250g packet **DON® Real Diced Bacon**
- Baby bocconcini
- Halved baby Roma tomatoes
- Baby basil leaves for garnish

Method

Quick Pizza Base

1. Sift self-raising flour and salt into a medium bowl. Using a fork, lightly beat together egg, olive oil and ¾ cup milk.
2. Stir milk mixture into flour (adding a little more milk if required) and mix to a soft dough. Turn out onto a floured board and knead lightly. Roll dough out to fit a large 30cm greased pizza tray.

Filling

3. Spread the pizza base with pizza sauce. Sprinkle with DON® Real Diced Bacon, arrange bocconcini and tomatoes on top.
4. Bake in preheated oven at 180°C for 12-15 minutes. Serve cut into wedges topped with baby basil leaves.

DON SAYS

Serve immediately and let your guests create their own personal Mexican Footy Frank.

MEXICAN HOT DOG FIESTA

 x 8-10  35min.

Ingredients

Avocado, Lime and Tomato Salsa

- ☐ 1 large avocado, diced
- ☐ 8 cherry tomatoes, quartered
- ☐ 1 small clove garlic, crushed
- ☐ 1 small red onion, diced
- ☐ ¼ cup fresh coriander, chopped
- ☐ ½ tsp ground cumin
- ☐ ½ tsp ground coriander
- ☐ 1 tbs olive oil
- ☐ Juice and zest of 1 lime
- ☐ Salt and pepper to taste

Grilled Corn Salsa

- ☐ 3 corn cobs, cleaned, grilled, kernels removed
- ☐ 2 spring onions, grilled
- ☐ 1 small red capsicum, small dice
- ☐ 1 small cucumber, small dice
- ☐ 1 tbs Mexican Seasoning or 2 tbs Taco Seasoning
- ☐ Juice of 1 small lemon
- ☐ 1 tbs olive oil
- ☐ Pinch of chili flakes (optional)

To Serve

- ☐ 600g packet **DON® Footy Franks**
- ☐ 230g pack corn chips, lightly crushed
- ☐ 200g sour cream
- ☐ 10 rustic long bread rolls

Method

1. To make the Avocado Salsa, place all ingredients into a bowl and gently combine.
2. To make the Corn Salsa, place all ingredients into a separate bowl and combine until well mixed. Place Footy Franks in simmering water until thoroughly heated .
3. To serve, cut the bread rolls half way through the top, lengthwise. Place a warm Footy Frank in each. Serve on a platter with bowls of the salsas, corn chips and sour cream.

TIPS FOR

CASUAL GET TOGETHERS

PLAN AHEAD

Try and do all your preparation ahead of time. Chop your ingredients, make the salsa, roll out the pastry, and keep everything in the fridge until it is ready to use. You can then just assemble or bake each dish once your guests arrive.

KEEP IT CASUAL

Don't set a place at the table for each guest. Rather, neatly stack plates and napkins on the table inviting each person to help themselves to food while standing or sitting where they feel comfortable.

STAGGER DISHES

Don't bring all the food out at once but leave some time between dishes. That way you can gauge how much more food you need and you don't risk food becoming cold on the table.



SHOPPING LIST

ONE BITE CHORIZO TARTS

- 1 tablespoon olive oil
- 1 medium red onion
- 2 large tomatoes
- 2 tablespoons tomato paste
- 250g packet **DON® Premium Diced Chorizo**
- 3½ sheets frozen puff pastry thawed

KRANSKY AND CHEESE PUFFS

- 1½ sheets frozen puff pastry, thawed
- ⅓ cup tomato pizza sauce
- 330g packet **DON® Kransky Slims Cheese**
- ¾ cup grated tasty cheese

BACON AND BABY BOCCONCINI PIZZAS

Quick Pizza Base

- 1½ cups self-raising flour
- ¼ teaspoon salt
- 1 egg
- 1 tablespoon olive oil
- ¾ - 1 cup milk

Filling

- Tomato pizza sauce
- 250g packet **DON® Real Diced Bacon**
- Baby bocconcini
- Halved baby Roma tomatoes
- Baby basil leaves for garnish

MEXICAN HOT DOG FIESTA

Avocado, Lime and Tomato Salsa

- 1 large avocado
- 8 cherry tomatoes
- 1 small clove garlic
- 1 small red onion
- ¼ cup fresh coriander
- ½ tsp ground cumin
- ½ tsp ground coriander
- 1 tbs olive oil
- Juice and zest of 1 lime
- Salt and pepper to taste

Grilled Corn Salsa

- 3 corn cobs
- 2 spring onions
- 1 small red capsicum
- 1 small cucumber
- 1 tbs Mexican Seasoning or 2 tbs Taco Seasoning
- Juice of 1 small lemon
- 1 tbs olive oil
- Pinch of chili flakes (optional)

To Serve

- 600g packet **DON® Footy Franks**
- 230g pack corn chips
- 200g sour cream
- 10 rustic long bread rolls

DINNER PARTIES

Gather family and friends for a relaxed lunch or dinner with these easy recipes for sharing at the table.

MENU

SHREDDED HAM AND CRANBERRY POCKETS

CREAMY BACON AND CORN SOUP

CHORIZO, PUMPKIN AND CHIVE RISOTTO

CHORIZO AND VEG RAGOUT WITH PAPPARDELLE PASTA

BACON GOATS CHEESE PASTA BAKE

MINI BACON PORK MEATLOAVES



SHREDDED HAM AND CRANBERRY POCKETS



x 10 Pockets



45min.

Ingredients

- ☐ 1 tbls olive oil
- ☐ 1 leek, sliced
- ☐ 250g packet **DON® Premium Shredded Ham**
- ☐ 3 sprigs of thyme, leaves picked
- ☐ ¼ cup dried cranberries
- ☐ ⅓ cup thickened cream
- ☐ 1 tbls seeded mustard
- ☐ 2 ½ sheets puff pastry, thawed
- ☐ 2 tbls butter, melted
- ☐ 1 tsp poppy seeds

Method

1. Heat oil in a fry pan. Add the leek and cook until softened.
2. Add the DON® Premium Shredded Ham, thyme, cranberries, cream and mustard and cook for a further 4 minutes or until cream has thickened slightly. Remove from heat and set aside to let cool.
3. Meanwhile, cut each pastry sheet into 4 squares. Place 2 tbls of cooled ham mix onto each square.
4. Moisten the edges of the pastry with a bit of water and roll filling into pastry creating a cigar shape placing the seam side down. Using a fork, crimp the edges of the cigar shape, ensuring a tight seal.
5. Arrange pockets on a baking paper lined tray. Brush each pocket with the melted butter and a sprinkle of poppy seeds. Place in an 200°C oven for 15-20 minutes or until pastry is golden brown.

DON SAYS

Cut 2 slices bread into croutons and pan-fry in 1 tablespoon oil until crisp. Sprinkle on soup just before serving.

CREAMY BACON AND CORN SOUP



x 4-6



45min.

Ingredients

- ☐ 2 teaspoons olive oil
- ☐ 250g packet **DON® Real Diced Bacon**
- ☐ 6 spring onions, sliced
- ☐ 2 medium potatoes, peeled and cut into 2cm dice
- ☐ 1½ cups vegetable or chicken stock
- ☐ 410g can creamed sweet corn
- ☐ 1½ cups milk

Method

1. Heat olive oil in a large saucepan, add DON® Real Diced Bacon and spring onions and cook, stirring occasionally on a medium-high heat for 3-4 minutes. Remove approximately one third of the mixture and set aside.
2. Add potatoes and vegetable stock to saucepan and bring to the boil, reduce heat to low and simmer for 15 minutes.
3. Stir in creamed corn and milk and heat, stirring until almost boiling.
4. Ladle into serving dishes and top each with a spoonful of reserved bacon mixture.

CHORIZO, ROAST PUMPKIN AND CHIVE RISOTTO

 x 4  35min.

Ingredients

RISOTTO

- 1.5 litre vegetable stock
- 1 tbls olive oil
- 2 tbls butter
- 1 medium onion, finely chopped
- 2 cloves garlic, crushed
- 250g packet **DON® Premium Diced Chorizo**
- 2 tbls sage leaves, roughly chopped
- 1 ½ cups Arborio rice

- ½ cup dry white wine
- ¼ cup chives, chopped plus extra for garnish
- ½ cup Parmesan, grated
- ¼ cup mascarpone
- Salt and pepper to taste

ROAST PUMPKIN

- 400g pumpkin, diced in 3cm cubes
- 2 tablespoons olive oil
- Salt & pepper

Method

RISOTTO

1. Make the risotto by bringing the stock to a simmer in a small sauce pan. Heat oil and butter in a separate heavy based pot. Add the onion, garlic, chorizo and sage and cook until onion is translucent.
2. Add the rice and cook stirring for 2 minutes or until rice is slightly translucent. Add the wine and cook, stirring, until absorbed.
3. Add a ladleful of the simmering stock and stir constantly until absorbed. Continue adding the stock, stirring constantly, until all is used and rice is tender and creamy yet firm to the bite.

4. Remove from the heat and stir in the chives, Parmesan, mascarpone and seasoning. Mash half of the roasted pumpkin and gently fold in the pumpkin mash and remaining cubes to the risotto mix.
5. Top with a sprinkle of chives and serve immediately.

ROAST PUMPKIN

1. Place pumpkin on a baking paper lined baking tray. Drizzle with the oil and add the seasoning.
2. Mix well and place in a pre-heated 200°C oven for 20 minutes or until pumpkin is tender and slightly browned.

CHORIZO AND VEG RAGOUT WITH PAPPARDELLE PASTA



x 4



30min.

Ingredients

- ☐ 1 tbls olive oil
- ☐ 1 garlic clove, finely sliced
- ☐ 1 onion, sliced
- ☐ 250g packet **DON® Premium Diced Chorizo**
- ☐ 1 large red capsicum, roughly chopped
- ☐ 1 large yellow capsicum, roughly chopped
- ☐ 1 zucchini, sliced
- ☐ 500ml pasta sauce
- ☐ 4 stems fresh thyme leaves, picked
- ☐ Handful of parsley leaves, chopped
- ☐ Salt and pepper to taste
- ☐ 375g pappardelle pasta

Method

1. Cook pasta as per packet instructions.
2. Whilst the pasta is cooking, heat oil in a large, heavy based pan on medium heat.
3. Add garlic, onion and chorizo. Sauté until onion is translucent.
4. Add pasta sauce, vegetables and thyme and cook for a further 5 minutes or until vegetables are tender.
5. Remove from heat and add parsley, seasoning and pasta and gently toss to combine.
6. Sprinkle with extra chopped parsley to serve.

BACON, GOATS' CHEESE AND BASIL PASTA BAKE

 x 4  30min.

Ingredients

- ☐ 1 tbsls olive oil or vegetable oil
- ☐ 2 cloves of garlic, finely sliced
- ☐ 1 medium onion, diced
- ☐ 250g packet **DON® Real Diced Bacon**
- ☐ 1 bay leaf
- ☐ 680g passata or pasta sauce
- ☐ 1 vegetable stock cube
- ☐ 2 tsp balsamic vinegar
- ☐ 1 tsp sugar
- ☐ 1 handful parsley, chopped
- ☐ 1 handful fresh basil leaves, chopped
- ☐ 300g penne, cooked to packet instructions
- ☐ Salt and pepper to taste
- ☐ 150g goats' cheese
- ☐ 40g Parmesan cheese, grated
- ☐ Extra herbs and Parmesan to serve

Method

1. Heat oil on medium heat in a large saucepan and add the garlic, onion, and bacon. Cook for 5 minutes or until onion is translucent.
2. Add bay leaf, passata, stock cube, vinegar and sugar. Bring to a low simmer and cook for 5 minutes.
3. Remove from heat and add the herbs, penne and seasoning.
4. Gently stir to combine and place the pasta mix in a 1.5 litre oven proof baking dish. Top with goats' cheese and parmesan.
5. Place in a pre-heated 200°C oven for 15 minutes or until golden brown.
6. To serve, top with a sprinkle of the extra fresh herbs and grated Parmesan.



MINI BACON, PORK AND PISTACHIO MEATLOAVES



x 4



35min.

Ingredients

- ☐ 250g packet **DON® Real Diced Bacon**
- ☐ 700g pork mince
- ☐ 1 onion, finely chopped
- ☐ 1 clove garlic, crushed
- ☐ $\frac{3}{4}$ cup bread crumbs
- ☐ 1 tbls wholegrain mustard
- ☐ 2 tbls tomato paste
- ☐ 1 tbls Worcestershire sauce
- ☐ 2 eggs
- ☐ $\frac{1}{4}$ cup plus 2 tbls pistachios, roughly chopped
- ☐ 2 tsp rosemary leaves, finely chopped

Method

1. Prepare 4 x 250ml mini loaf tins by spraying or brushing with a bit of oil and line bases with baking paper.
2. Place all ingredients, except the extra 2 tbls pistachios, into a large mixing bowl and combine well.
3. Top each loaf with the remaining pistachios and bake in a pre-heated 180°C oven for 20 minutes or until cooked through.
4. Serve with a fresh green salad.

TIPS FOR

DINNER PARTIES

BE PREPARED

Do as much of the preparation and cooking as possible ahead of time. That will minimise the time you have to spend in the kitchen once your guests arrive.

SET THE SCENE

Set a place at the table for each guest making sure each person has the correct cutlery and plates for each dish. Don't forget the small touches like napkins, warmed plates and water for the table.

SHARE IT AROUND

When you are ready to serve place all the dishes in the middle of the table and invite everyone to help themselves. That way everyone can eat as much as they like and you can sit back and relax as well!



SHOPPING LIST

SHREDDED HAM AND CRANBERRY POCKETS

- 1 tbls olive oil
- 1 leek
- 250g packet **DON® Premium Shredded Ham**
- 3 sprigs of thyme
- ¼ cup dried cranberries
- ½ cup thickened cream
- 1 tbls seeded mustard
- 2 ½ sheets puff pastry, thawed
- 2 tbls butter, melted
- 1 tsp poppy seeds

CREAMY BACON AND CORN SOUP

- 2 teaspoons olive oil
- 250g packet **DON® Real Diced Bacon**
- 6 spring onions
- 2 medium potatoes
- 1½ cups vegetable or chicken stock
- 410g can creamed sweet corn
- 1½ cups milk

CHORIZO, PUMPKIN AND CHIVE RISOTTO

RISOTTO

- 1.5 litre vegetable stock
- 1 tbls olive oil
- 2 tbls butter
- 1 medium onion

- 2 cloves garlic
- 250g packet **DON® Premium Diced Chorizo**
- 2 tbls sage leaves
- 1 ½ cups Arborio rice
- ½ cup dry white wine
- ¼ cup chives, plus extra for garnish
- ½ cup Parmesan, grated
- ¼ cup mascarpone
- Salt and pepper to taste

ROAST PUMPKIN

- 400g pumpkin, diced in 3cm cubes
- 2 tablespoons olive oil
- Salt & pepper

CHORIZO AND VEG RAGOUT WITH PARPARDELLE PASTA

- 1 tbls olive oil
- 1 garlic clove
- 1 onion
- 250g packet **DON® Premium Diced Chorizo**
- 1 large red capsicum
- 1 large yellow capsicum
- 1 zucchini
- 500ml pasta sauce
- 4 stems fresh thyme leaves
- Handful of parsley leaves
- Salt and pepper to taste
- 375g parpardelle pasta

BACON GOATS' CHEESE PASTA BAKE

- 1 tbls olive oil or vegetable oil
- 2 cloves of garlic
- 1 medium onion
- 250g packet **DON® Real Diced Bacon**
- 1 bay leaf
- 680g passata or pasta sauce
- 1 vegetable stock cube
- 2 tsp balsamic vinegar
- 1 tsp sugar
- 1 handful parsley
- 1 handful fresh basil leaves
- 300g penne
- Salt and pepper to taste
- 150g goats cheese
- 40g Parmesan cheese, grated
- Extra herbs and Parmesan

MINI BACON PORK MEATLOAVES

- 250g packet **DON® Real Diced Bacon**
- 700g pork mince
- 1 onion
- 1 clove garlic
- ¾ cup bread crumbs
- 1 tbls wholegrain mustard
- 2 tbls tomato paste
- 1 tbls Worcestershire sauce
- 2 eggs
- ¼ cup plus 2 tbls pistachios
- 2 tsp rosemary leaves

MID WEEK DINNERS

Make weeknights a special occasion with these quick and delicious mid week meals to satisfy the whole family.

MENU

MONDAY:

CHORIZO AND CORN FRITTATAS

TUESDAY:

CRISPY KRANSKY TOPPED BAKED POTATOES

WEDNESDAY:

HAM AND CHERRY TOMATO TART

THURSDAY:

QUICK AND HEARTY HAM AND KALE SOUP

FRIDAY:

KRANSKY PASTA BAKE



DON SAYS

Finely dice half a red capsicum and add with sweet corn in step 2.



CHORIZO AND CORN FRITTATA



x 5



45min.

Ingredients

- ☐ 6 eggs
- ☐ 2 tablespoons plain flour
- ☐ ½ cup milk
- ☐ ½ cup cream
- ☐ 1 tablespoon finely chopped parsley
- ☐ 410g can sweet corn kernels, drained
- ☐ ½ cup grated tasty cheese
- ☐ ½ x 250g packet **DON® Premium Diced Chorizo**

Method

1. Whisk together eggs, plain flour, milk, cream and chopped parsley.
2. Grease a 2 litre shallow ovenproof dish and spoon drained can of sweet corn, then the grated cheese, evenly into the prepared dish.
3. Gently pour in egg mixture and sprinkle the DON® Premium Diced Chorizo evenly on top.
4. Bake in preheated oven at 170°C for 20-25 minutes or until set.
5. Allow to stand for 5 minutes before cutting into wedges and serving with a fresh garden salad.

DON SAYS

A tablespoon of grated tasty cheese can be sprinkled on each of the potatoes just before serving.



CRISPY KRANSKY TOPPED BAKED POTATOES



x 4



30min.

Ingredients

- ☐ 4 medium potatoes
- ☐ 1 cup tomato pasta sauce
- ☐ 330g packet **DON® Kransky Slims Cheese**, sliced
- ☐ 4 tablespoons sour cream
- ☐ 1 tablespoon chopped fresh parsley

Method

1. Wash potatoes with cold water, pat dry and prick each one well using a fork.
2. Arrange potatoes onto microwave turntable lined with paper towel allowing space between each one.
3. Microwave on High (1000W) for approximately 10 minutes or until potatoes are tender, turning each potato halfway through the cooking time.
4. Pan-fry sliced DON® Kransky Slims until crisped, turning frequently.
5. Heat 1 cup of your favourite pasta sauce. Cut each potato into halves lengthwise and place cut side up onto serving plates. Spoon over pasta sauce and top with crisped DON® Kransky Slims.
6. Finish with a spoonful of sour cream and serve sprinkled with chopped parsley.



HAM AND CHERRY TOMATO TART



x 5



45min.

Ingredients

- ☐ 1 ½ sheets shortcrust pastry
- ☐ 250g packet **DON® Double Smoked Ham**, roughly chopped
- ☐ 8-10 cherry tomatoes, halved
- ☐ ½ cup frozen or fresh peas
- ☐ 3 eggs
- ☐ ¼ cup thickened cream
- ☐ Pepper to taste
- ☐ 2 spring onions, chopped

Method

1. Line a shallow 36cm x 12cm tart pan with the pastry. Trim off excess edges.
2. Place the ham, halved cherry tomatoes and peas in the base of the tart.
3. Lightly whisk the eggs, cream and seasoning together and pour over ingredients in tart base. Top with the spring onions.
4. Bake in a pre-heated 180°C oven for 20 minutes or until golden.
5. Serve with a fresh green salad.



QUICK AND HEARTY HAM, BEAN AND KALE SOUP



x 4



30min.

Ingredients

- 1 tbls olive oil
- 1 medium onion, chopped
- 1 clove garlic, crushed
- 2 rosemary stems, leaves picked and chopped
- 1 bay leaf
- 1 x 240g can red kidney beans, strained and rinsed
- 1 x 420g can butter beans, strained and rinsed
- 1 x 420g can chickpeas, strained and rinsed
- 250g packet **DON® Premium Shredded Ham**
- 750ml vegetable or chicken stock
- 1 handful parsley, roughly chopped
- 4-5 kale stalks, stems removed, leaves chopped roughly
- 1 tbls apple cider vinegar

Method

1. Heat oil on medium in a large pot. Add onion, garlic, rosemary and bay leaf. Cook until onion is translucent.
2. Add beans, chickpeas, ham and stock.
3. Bring to a boil and then reduce to a simmer for 10 minutes.
4. Stir through parsley, kale leaves and vinegar and cook for a further 3 minutes or until kale has wilted slightly.
5. Remove bay leaf and serve with crusty bread and butter.

DON SAYS

Add 1 cup thawed frozen peas in Step 3.

KRANSKY PASTA BAKE



x 4



30min.

Ingredients

- 300g dry pasta (spirals or penne)
- 330g packet **DON® Kransky Slims Cheese**
- 575g jar tomato and herb pasta sauce
- 410g can corn kernels, drained
- 1 cup grated tasty cheese

Method

1. Cook pasta in boiling water for 12 minutes or until al dente. Drain well and return to saucepan.
2. Cut DON® Kransky Slims into pieces, retaining one of the sliced kransky's.
3. Stir remaining kransky pieces, pasta sauce and corn kernels through the cooked pasta. Spoon into a 2 litre shallow, greased heatproof dish. Sprinkle with grated cheese and arrange reserved sliced kransky pieces on top.
4. Bake in a preheated oven at 180°C for 15 minutes.

TIPS FOR

MID WEEK DINNERS

PLAN FOR THE WEEK

Decide the weekend before which dish you would like to make for each night of the week. You can then make sure you have all the ingredients at hand ahead of time.

DOUBLE UP

Consider doubling recipes to have enough leftover to pack for lunch or even have for breakfast the next day.

MAKE IT SPECIAL

Even if it is a weeknight, make an effort to get the whole family around the table to share a tasty meal and stories about the day.



SHOPPING LIST

CHORIZO AND CORN FRITTATAS

- ❑ 6 eggs
- ❑ 2 tablespoons plain flour
- ❑ ½ cup milk
- ❑ ½ cup cream
- ❑ 1 tablespoon finely chopped parsley
- ❑ 410g can sweet corn kernels
- ❑ ½ cup grated tasty cheese
- ❑ ½ x 250g packet **DON® Premium Diced Chorizo**

CRISPY KRANSKY TOPPED BAKED POTATOES

- ❑ 4 medium potatoes
- ❑ 1 cup tomato pasta sauce
- ❑ 330g packet **DON® Kransky Slims Cheese**, sliced
- ❑ 4 tablespoons sour cream
- ❑ 1 tablespoon chopped fresh parsley

HAM AND CHERRY TOMATO TART

- ❑ 1 ½ sheets shortcrust pastry
- ❑ 250g packet **DON® Double Smoked Ham**
- ❑ 8-10 cherry tomatoes
- ❑ ½ cup frozen or fresh peas
- ❑ 3 eggs
- ❑ ¼ cup thickened cream
- ❑ Pepper to taste
- ❑ 2 spring onions

QUICK AND HEARTY HAM AND KALE SOUP

- ❑ 1 tbs olive oil
- ❑ 1 medium onion
- ❑ 1 clove garlic
- ❑ 2 rosemary stems
- ❑ 1 bay leaf
- ❑ 1 x 240g can red kidney beans
- ❑ 1 x 420g can butter beans
- ❑ 1 x 420g can chickpeas
- ❑ 250g packet **DON® Premium Shredded Ham**
- ❑ 750ml vegetable or chicken stock
- ❑ 1 handful parsley
- ❑ 4-5 kale stalks
- ❑ 1 tbs apple cider vinegar

KRANSKY PASTA BAKE

- ❑ 300g dry pasta (spirals or penne)
- ❑ 330g packet **DON® Kransky Slims Cheese**
- ❑ 575g jar tomato and herb pasta sauce
- ❑ 410g can corn kernels
- ❑ 1 cup grated tasty cheese

ADD DON *it's Done*

NEW



KRANSKY SLIMS

Classic DON® kransky flavour in a convenient Footy Frank size, made with the finest ingredients and authentically wood smoked. Available in Original and Cheese varieties.



REAL DICED BACON

Real diced DON® bacon. The perfect way to conveniently add unmistakable flavour to your favourite pastas, pizzas, salads and fried rice.



DOUBLE SMOKED SHAVED LEG HAM

Don® Double Smoked Ham is made using selected pork leg meat, cured and cooked. It is then thinly sliced into a convenient resealable pack, ready for you to enjoy its delicious smoky flavour.



PREMIUM SHREDDED HAM

Perfect for pizzas or quiche, DON® Shredded Ham is made from premium cuts of pork, in a tender, thick cut for melt in your mouth flavour.



FOOTY FRANKS™

Our DON® range of frankfurts are famous for their quality and great taste. Perfect for celebrations, lightly seasoned and gently smoked they are suitable for any time of day for a quick snack, meal or to feed the hungry crowds. Available in Skin-On and Skinless varieties.



PREMIUM DICED CHORIZO

DON® Premium Diced Chorizo is a quick and easy way to add a spicy flavour kick to meals. Paella, pastas, soups, stews and frittatas all come alive!



VISIT OUR WEBSITE FOR MORE RECIPE INSPIRATION

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