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Comfort food is great all year round, but in winter it's the best way to combat the cold. Here's our roundup of the only winter recipes you'll ever need, cleverly compiled in one place.

You're welcome!

SOUPS

From rich and creamy to fragrant and spicy – here's our favourite wholesome soups to keep you nourished this winter.



1. TOMATO SOUP WITH ANCHOVY BUTTER SOLDIERS

An easy, tangy soup made in under 30 minutes. Anchovy butter is an optional splurge for days you want to impress those guests.



2. MEXICAN BEAN SOUP WITH QUESADILLA TOASTIES

Fragrant, delicious and fully loaded with vegetables! Plus this new take on cheese toasties will knock your socks off.



3. ISRAELI LAMB SOUP

A fragrant stew-like soup filled with chunky pieces of lamb and barley guaranteed to warm you up from the inside-out. You can swap lamb for cheap-and-cheerful beef chuck or shin too.



4. SPLIT PEA AND PORK SOUP

Use up those split peas that have been chilling at the back of your pantry. This soup uses under 10 ingredients, and takes under 30 minutes. Perfect for a mid-week, mid-month meal!



5. SPICED BUTTERNUT SOUP

This soup gets its creamy richness from coconut milk and has hints of cumin. Easy and affordable, it's a quick and healthy winter recipe.

CURRIES

Spicy curries with fragrant aromas wafting through the air is a must in winter. Now restock your spice cupboard so you can whip up these aromatic winter warmers.



6. TANDOORI CAULIFLOWER AND CHICKPEA CURRY

A hearty vegetarian curry that comes with a homemade chutney, for the days you feel a little fancy.



7. HAKE KORMA

Get your weekly quota of fish with this curried hake dish. We've made our own curry paste, but you can easily cut a corner and use PnP korma curry paste too.



8. HEARTY LENTIL CURRY

Healthy, hearty and easy on the pocket. This vegetarian curry only needs 10 minutes of hands-on cooking, then you can let the stove do the rest.



9. FRAGRANT DURBAN CURRY

This meaty curry has no fancy spins, just tender meat and fragrant spices that do the trick. It may take some time to simmer away, but it's so worth the wait.

STEWES

We all dust off our biggest pots, slow cookers or pressure cookers when the first signs of winter appear. These recipes are for those big boys - bulk up and cook less.



10. BEEF AND BEAN STEW

The definition of a hearty winter stew. Let your meat go further by adding healthy barley, beans and vegetables. (Plus, you can easily swap the veg and beans we used for whatever you have on hand).



11. MEXICAN CHILLI BEAN STEW

A vegetarian take on chilli con carne, this tomato-based stew uses a variety of beans for different textures and flavours.



12. CLASSIC GREEN BEAN BREDIE

It's a classic for a reason! With minimal ingredients, the gravy of tender meat covers green beans for the ultimate veg stew. We recommend serving with white pepper for best results!

PIES

Who can resist a blanket of buttery pastry or filling tucked under creamy mash in winter? We can't and wouldn't dare try!



13. SAUCY BEEF AND BEAN PIE

This filling uses a small amount of beef, but the secret is in the deliciously rich gravy to get that irresistible beef flavour just right. Plus, it's healthier too as it's bulked up with beans and veg.



14. NO-FUSS FISH PIE

Even though it's cold out, your freezer can still be your best friend. Frozen haddock comes to the rescue in this 30-minute pie dish you're guaranteed to make again and again. Swap the potato topping for sweet potatoes for a healthier spin.



15. SMOKED BEEF, CHEDDAR AND POTATO FOLDOVERS

A cheese pie that uses deli meat, so you don't have to spend hours making your pie filling. Add a packet of ready-made puff pastry, and these will be on your table in no time.



16. BEST-EVER CHICKEN PIE

The gold standard when it comes to creamy chicken pie. Plus, we'll let you in on a secret – rotisserie chicken is the quickest way to chicken pie heaven, plus it adds loads of flavour, so simply swap when you're in a rush.



17. COTTAGE PIE

This healthy cottage pie recipe uses cauliflower mash as topping instead of potatoes. It's cosy comfort food made low-carb!

PUDDINGS

Finally, it's all about the sweet endings, because no one can judge you for indulging in warm puds when it's cold out.



18. THRIFTY GINGER DUMPLING PUDDING

You probably have all the ingredients for this pudding in your pantry already. These spiced dumplings are drenched in a sweet orange syrup, so be warned they'll ask for seconds!



19. CHOCOLATE CROISSANT PUDDING WITH HAZELNUT SPRINKLE

This is a take on a chocolate bread and butter pudding, jazzed up with buttery, golden croissants. Keep store-bought croissants in the freezer for when the craving hits!



20. EASIEST APPLE CRUMBLE

An easy 3-step dessert. Our crumble gets topped with oats and nuts, for added crunch and flavour. Add a scoop of ice cream or some custard and you're ready to go!



21. RED VELVET HIDDEN-CENTRE MICROWAVE MUGS

This microwave cake recipe gives you dessert in minutes! It's just the thing you need when you're spending the evening in front of the TV. Indulge and enjoy!