

Less than 45 minutes

Serves 3-4 each

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Masala-spiced pineapple skewers

Ingredients:

- 3 Tbsp (45ml) Pakco traditional masala curry powder
- 1 Tbsp (15ml) brown sugar
- 1 medium pineapple, cut into chunks
- Coconut yoghurt + juice (30ml) and grated peel of 1 lime, for serving
- 1 tsp (5ml) chilli flakes
- Salt and milled pepper

Method:

1. Combine masala and sugar.
2. Coat pineapple with spice mixture.
3. Thread about 4-6 chunks onto a skewer and chargrill in a hot griddle pan for about 5 minutes a side.
4. Combine coconut yoghurt, lime juice and peel, and chilli flakes. Season well.
5. Serve pineapple skewers with coconut-lime yoghurt.

Masala loaded fries

Ingredients:

- Glug canola oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 2cm knob ginger, grated
- 2 Tbsp (30ml) Pakco traditional masala curry powder
- 1 tsp (5ml) each ground cumin and coriander
- 2-3 (200-300g) chicken fillets, cubed
- 1 Tbsp (15ml) tomato paste

- 1 cup (250ml) cream
- ½ bag (500g) frozen potato chips
- Salt and milled pepper
- Oil, for deep-frying

For serving:

- Chopped coriander
- Lime wedges
- Plain yoghurt

Method:

1. Heat oil in a pot over medium heat and sauté onions for about 5-8 minutes or until soft.
2. Add garlic, ginger and spices and fry for a minute or until fragrant.
3. Tip in chicken and fry until golden-brown.
4. Add tomato paste and cream and allow to simmer for 20-30 minutes.
5. Heat oil and deep-fry chips in batches. Season.
6. Serve chips topped with masala chicken, chopped coriander, dollops of yoghurt and lime wedges on the side.

Curry-oil noodles

Ingredients:

- 3 Tbsp (45ml) Pakco traditional masala curry powder
- 1 tsp (5ml) smoked paprika
- 1 Tbsp (15ml) sugar
- 1 Tbsp (15ml) chilli flakes
- 1 Tbsp (15ml) soy sauce
- 1 Tbsp (15ml) peanut butter
- ¼ cup (60ml) sesame oil
- 1 packet (250g) egg noodles, cooked according to packet instructions
- Spring onion, sesame seeds and soft-boiled eggs, for serving

Method:

1. Combine spices, sugar, chilli flakes, soy sauce and peanut butter until smooth.

2. Heat sesame oil over medium heat for about 5 minutes.
3. Slowly pour hot oil into spice mixture and mix well to emulsify.
4. Stir mixture through cooked noodles until well-coated.
5. Serve topped with sliced spring onion, sesame seeds and a soft-boiled egg.



Pakco – Packed with flavour

*Bringing the ultimate flavour to cooking comes down to the unique blend of spices you add to your meals. Only Pakco is expertly blended and packed with flavour. Pakco knows that the ultimate flavour lies in the blend, and this equals the ultimate satisfaction and recognition. Add Pakco, for top-quality meals with the ultimate flavour.*

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