

45 minutes

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Berry and Mint Iced Tea Jars



Makes about 2.5L

Ingredients

- 1.5L boiling water
- 8 rooibos teabags
- 1L berry Juice
- ½ punnet (200g) strawberries, halved and quartered
- 1 punnet (100g) blueberries
- Sprig of mint

Method

1. Pour boiling water over teabags and allow to steep for 5 minutes.
2. Remove teabags and cool completely.
3. Add berry juice, strawberries and blueberries.
4. Serve chilled with ice and mint.

Strawberry Shortcake Cheesecake Jars



Makes 6-8

Ingredients

- 2 tubs (175g each) PnP plain medium fat cream cheese
- ⅓ cup (80ml) castor sugar
- 1 tsp (5ml) vanilla essence
- ½ can (190g) condensed milk
- 1 cup (250ml) whipped cream

- ½ cup (125ml) strawberry coulis
- ½ punnet (200g) chopped fresh strawberries, plus extra whole strawberries for serving
- 1 box (220g) crushed shortbread biscuits
- ¼ cup (60ml) melted butter

Method

1. Combine cream cheese, castor sugar and vanilla essence in a large bowl and whip with an electric whisk until smooth.
2. Fold in condensed milk, whipped cream, strawberry coulis and chopped fresh strawberries.
3. Combine crushed shortbread biscuits with melted butter to make base.
4. Divide biscuit base among 6-8 jars and top with cheesecake mixture.
5. Set in fridge for 1 hour.
6. Serve cheesecake chilled with fresh strawberries.

Hummus and Veggie Dippers



Makes 3-4

Ingredients

- 1 tub (250g) PnP hummus
- 1 packet (150g) celery fingers
- 1 packet (300g) baby carrots, halved
- 2 Mediterranean cucumbers, quartered

Method

1. Divide PnP hummus among 3 or 4 jars.
2. Arrange celery fingers, baby carrots and cucumbers on top of hummus. Serve.

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