

Here are just some of our favourite ways we enjoy using the vegan made easy range. Some of these suggestions not only satisfy the needs of vegan's, but also vegetarians, pescatarian's and meat eaters. We hope you enjoy these as much as we do.



Coconut Veg Dahl

- Serve with rice, papadums, a sprinkle of toasted coconut, coriander & a wedge of lime
- Add your choice of protein to make a creamy, mild curry and serve with rice & garlic naan bread

Lime Spinach Dahl

- Top with prawns, coriander, toasted shredded coconut of wedge lime
- Add a small amount of additional stock to serve as a rustic dahl soup with naan on the side

Cherry Tomato Dahl

- Serve with rice & roti or naan bread
- Use as a pie filling for fresh house made pies

Cassoulet

- Top with mashed potato and bake til crunchy golden to make vegan shepherds pie
- Roast a sweet potato whole in its jacket and top with cassoulet, vegan sour cream & parsley, cracked pepper

Ratatouille

- Serve with pasta, crusty bread and fresh basil
- Pour over potato gnocchi, top with a sprinkle of vegan cheese and bake, serve with side salad

Ragout

- Delicious on its own served with crusty bread & topped with roasted fennel & roasted crispy kale
- Use as a pie-filling for fresh house made pies

Bean Nachos

- Serve as a 'buddha bowl' with corn chips, guacamole, vegan sour cream, fresh coriander, & corn
- Delicious as a burrito filling or as regular Nachos

Black Bean Fiesta

- Dished up with rice (wild rice is lovely), fresh coriander and wedge of lime
- Serve over corn chips with guacamole & sour cream

Smoky Bean Salsa

- Serve as a snack plate with corn chips on the side
- Incredible when served in a dish with an egg, then baked. Enjoy with garlic toasted sourdough

