



A 3-Course Special Dinner

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Simple to prepare dishes to make your special dinner
look restaurant worthy.





Ingredients

12 Wonton Wrappers
2 large Chicken Sausages
2tbs grated Parmesan Cheese
30g Cashews finely chopped
2tbs chopped Chives
1 Packet Pumpkin Cup-a-Soup
Chives and Parmesan to serve

Chicken, Cheese & Cashew in Pumpkin Soup

Directions

STEP 1

Bring a large pot of salted water to a rolling boil

STEP 2

Squeeze the meat from the sausage casings into a small bowl.

Add Parmesan, Cashews and Chives.
Mix well to combine

Divide mixture into six evenly sized small balls

STEP 3

Place prepared sausage balls onto six wonton wrappers and cover with the remaining six.

Press the edges together firmly. Trim to size if you think they look too big.

STEP 4

Carefully place the ravioli into the boiling water, lower the heat to medium and simmer for 8-10 minutes.

STEP 5

In a heat proof jug, make up 2 cups of Pumpkin Cup-a-Soup as per the packet.

STEP 6

Carefully pour the soup into two bowls and add the ravioli.

Top with shaved parmesan and chopped chives to serve

CHICKEN À L'ORANGE



Ingredients

400g Fresh Chicken Breasts
Juice and zest of one large orange (½ cup juice)
¼ cup honey
1 Tbsp white wine vinegar
½ tsp sea salt flakes
1 Tbsp cornflour
1 cup of chicken stock
2 Tbsp butter
Roasted potatoes, to serve
Steamed green beans, to serve

Direction

STEP 1

Place orange juice and honey into a small saucepan and simmer on medium heat, stirring to dissolve and combine. Simmer for 5-6 mins until the volume has reduced by half and thickened to a dark toffee colour. Add ¾ cup of stock, one tablespoon butter, salt, vinegar and orange zest. Stir to combine and reduce heat to low

STEP 2

Mix remaining ¼ cup stock with cornflour in a cup to create a slurry. Pour into saucepan and stir slowly while cooking to thicken. This will take a couple of minutes. Once thickened to your desired consistency, taste for seasoning and add additional salt if needed. Remove from heat and set aside.

STEP 3

Pre-heat oven to 180°C. Heat a frypan on medium-high heat. Add 1 Tbsp butter to melt. Place chicken breasts skin down into pan. Cook for 4 mins then turn for a further minute. Then place chicken into the oven for 8-10 mins on a lined baking tray or in the frypan if oven-safe.

Rest for at least 5 mins then slice and serve with potatoes and beans. Dress with orange sauce.

