

Week 3 2017 Recipes

Classic Yorkshire puddings

PREP: 10 MINS**COOK: 30 MINS**PLUS CHILLING
EASY
SERVES 6

Powered by

Ingredients

- 200g plain flour
- 3
- 300ml whole milk
- 2 tbsp

Method

1. Place the flour in a bowl and stir in the eggs, followed by the milk. Swap your wooden spoon for a wire whisk and beat until smooth. Cover and chill for 10 mins or until ready to cook.
2. Heat oven to 220C/200C fan/gas 7. Divide the oil between a 6-hole large muffin tin and heat in the oven for 5 mins. Tip the batter into a jug, then quickly pour into the heated tin. Bake for 25-30 mins until well risen and browned – make sure the puds are cooked all the way through.

Dirt Cups

Prep Time

15_{min.}

Total Time

1_{hr.}

15_{min.}

Servings

10 servings

What You Need

- 1 pkg. (3.9 oz.) JELL-O Chocolate Flavor Instant Pudding
 - 2 cups cold milk
 - 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed
 - 15 OREO Cookies, finely crushed (about 1-1/4 cups), divided
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- 10 worm-shaped chewy fruit snacks

Make It

Tap or click steps to mark as complete

- Beat pudding mix and milk in large bowl with whisk 2 min. Let stand 5 min. Stir in COOL WHIP and 1/2 cup cookie crumbs.
- Spoon into 10 (6- to 7-oz.) paper or plastic cups; top with remaining cookie crumbs.

- Refrigerate 1 hour. Top with fruit snacks just before serving.
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Baked Fish and Chips

Total:45 min

Active:10 min

Yield:4 servings

Level:Easy

Ingredients

For the Chips:

- 3 medium russet potatoes (1 1/4 pounds)
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- 1/4 cup extra-virgin olive oil
- Pinch of cayenne pepper
- Kosher salt

For the Fish:

- Olive oil cooking spray
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- 2 3/4 cups crispy rice cereal
 - Kosher salt and freshly ground black pepper
 - 3 large egg whites
 - 1 1/2 pounds skinless, boneless Pollock (or other firm white fish), cut into 2-by-4-inch pieces
 - Tartar sauce and/or malt vinegar, for serving (optional)

Directions

Position racks in the upper and lower thirds of the oven and preheat to 450 degrees F using the convection setting, if available. Place a baking sheet on one of the racks to preheat.

Prepare the chips: Cut the potatoes into 1/4-inch-thick sticks. Toss with the olive oil and cayenne in a bowl. Carefully remove the hot baking sheet from the oven, add the potatoes and spread in an even layer. Use a rubber spatula to scrape any oil from the bowl over the potatoes. Bake on the top oven rack, turning once, until browned and crisp, 25 to 30 minutes. Season with salt.

Meanwhile, make the fish: Set a wire rack on a baking sheet and coat with cooking spray. Lightly crush the cereal in a bowl with your fingers. Add 2 teaspoons salt, and black pepper to taste. In another bowl, whisk the egg whites and a pinch of salt until frothy.

Dip the fish in the egg whites, then roll in the cereal crumbs to coat. Place the fish pieces on the rack (position them on their sides so that the majority of the crust is exposed) and mist with cooking spray.

Bake the fish on the bottom oven rack until crisp and just cooked through, about 12 minutes. Season with salt and black pepper. Serve the fish and chips with tartar sauce and/or malt vinegar, if desired.

Recipe courtesy Food Network Magazine
