

Happy Easter!



Just to wish everyone at Lister Steps a Happy Easter in what are unprecedented times and hope you all Stay Safe and enjoy this time with your families.



I've put together some ideas and thought I'd share a few recipes / photo's for the Easter period, hope you enjoy and if you do try any let me know what you think.

Recipes – Tried and tested and some adapted for Easter by me.

Photo's / Funnies– Unashamedly stolen from Social Media!



Easter Cocktail

What better way to get Easter under way with a nice chilled cocktail with family.

What you will need.

1 x 75cl bottle of Prosecco, chilled

125ml Cointreau, chilled

500ml Cranberry juice, you guessed it, chilled

What you need to do.

Mix all the ingredients together in a large jug and stir then pour into champagne flutes.

This makes about 8-10 glasses, so please share with your family.

Enjoy!





Good Friday Special

Starter – Bruschetta with Tomato and Basil

Main – Prawn Linguine

Dessert – Fruit Meringues

Bruschetta with Tomato and Basil

Ingredients – 4 Plum Tomatoes, Extra Virgin Olive Oil, Torn Basil Leaves, Rock Salt, Black Pepper, Ciabatta Bread

Place the tomatoes in a bowl of boiling water for 1 minute then drain, peel skins and chop as finely as you can.

Heat a griddle pan and when it's really hot place slices of Ciabatta on the diagonal and grill for about 1 minute each side until golden and crisp and have charred strips on each side. Then with a knife make about 3 little slashes across each Ciabatta, drizzle with olive oil.

Top the ciabatta with the chopped tomatoes and sprinkle with rock salt and black pepper, then sprinkle with basil leaves, and drizzle with a little more olive oil.

Prawn Linguine

Ingredients – 300g prawns, Linguine, chopped basil, chilli flakes, chopped tomatoes (fresh or tinned)

Cook the prawns in a frying pan, or wok, and cook for a few minutes, drain and return to heat, add the chopped basil and cook for a further 2 minutes. Add the chopped tomatoes, stir and add a sprinkle of chilli flakes, and simmer for about 10 minutes.

Meanwhile cook the linguine.

Serve the prawns on a bed of the cooked Linguine, and enjoy with a slice of ciabatta bread.

Fruit Meringues

Add fresh fruit of your choice to a meringue nest and drizzle with low fat crème fraiche.

Wine – Serve with a cold bottle of Oyster Bay Sauvignon Blanc or Giesen Estates Sauvignon



Curried Chicken Tagliatelli

This is one of my favourite meals, so easy to do and a nice meal for two.

Ingredients – 2 chicken breasts (cut into strips), 1 small onion (finely chopped), 1 crushed garlic glove, 2 teaspoons curry paste, ½ teaspoon of tandoori curry powder, 1 wine glass of chicken stock, ¼ pint of single cream, chopped parsley.

Now that you have the ingredients, this is the easy bit.

What you need to do.

Firstly pour a nice glass of red wine or chilled Prosecco and start to prepare the meal of the day.

Fry the chopped onion with the garlic in a wok until soft and a nice brown colour, stir in the chicken strips and cook for a few minutes, add the curry paste and curry powder and cook for a further few minutes. Pour in the stock and simmer until it reduces by 1/2 , then stir in the cream and leave to bubble away gently.

Meanwhile cook the Tagliatelli, drain and serve and spoon the curried chicken on top and sprinkle with fresh parsley.

Serve with Ciabatta bread and wine of your choice.



Suggested wines

Marlborough Sauvignon Blanc from Sainsbury`s or Toro Roco Superior from Aldi, both ideal.

Poached Salmon with Bacon

Superb lean meal quick and easy to make and a winner with the flavours.

Serves 2



You will need;

2 x 250g skinless salmon fillets, 1/2 tbsp olive oil, 2 rashers of thick smoked bacon trimmed of fat and sliced into 1cm strips, 1 courgette cut into half moons, 200g tender stem broccoli (midget trees) sliced in half lengthways, 8 cherry tomatoes, 2 handfuls of baby spinach, Salt and pepper

What you need to do;

Bring a large saucepan of water to the boil and place the salmon fillets into the water and reduce heat to just simmering. Poach the salmon for ten minutes until cooked through.

Whilst the fish is cooking heat the oil in a large frying pan over a medium to high heat then add the bacon and fry for 2 to 3 minutes. Add the courgettes and broccoli and fry for a few minutes then add the cherry tomatoes and cook further until tomatoes start to burst and leak the juices. Add in the spinach and let it wilt down, then season with salt and pepper.

Divide the bacon and vegetable mixture between the two plates, and then carefully lift the fish out of the water drain well and place on top of the vegetables.



Thai Green Chicken Curry

This meal is pretty easy to make in about 20 minutes, including 5 minutes prep time and is a good healthy weekend option.

Serves 2 - What you will need;

100g easy cook white Jasmine rice

40g Thai Curry Paste

200ml of Reduced Fat Coconut Milk

½ cube of chicken stock made up to 75ml with hot water

Handful of baby sweet corn cut in half

Handful of green beans top and tailed and cut in half

2 chicken breasts diced

Lime

1 Green & 2 Red Chilli (deseeded)

What you need to do;

Heat the wok and add the curry paste and cook for 2 minutes whilst stirring.

Add the coconut milk and chicken stock. Bring to the boil and add the vegetables, cook and stir for 1 minute, add the chicken and cook stirring for 8 minutes or until the chicken is tender. Add a squeeze or two of lime to taste.

Meanwhile cook the rice and serve.

Enjoy with a glass of chilled Prosecco or cold white wine of your choice.



Easter Sunday Breakfast - Spanish style



Serves 4 - What you'll need;

2 medium sized potatoes cut into chunks, sea salt, black pepper, 50g of chorizo, 1 red pepper cut into strips, handful of cherry tomatoes, 4 eggs, chopped parsley.

What you need to do;

Heat the oven to 190 degrees

Part boil the potatoes in a pan of water for 5 minutes, drain and allow to steam dry.

Cut the chorizo into 2cm chunks and place in a large oven dish, and cook for 5 minutes, add the peppers and return to the oven for a few minutes or until peppers soften.

Add the potatoes and tomatoes and stir so everything gets coated in chorizo oil, return to the oven and cook for a about 5 minutes, or until cooked.

Remove from the oven and with the back of a spoon make 4 wells in the mixture, crack the eggs into the wells one by one and return to the oven and allow to cook for 5 minutes or until the eggs are done.

Remove from the oven and scatter with chopped parsley, salt n black pepper and serve with crust bread.

Drinks – ideally with fresh black coffee and iced water, but any drinks you fancy will do.

Now sit back and watch some cartoons on the TV and relax on the couch and enjoy your breakfast.

After breakfast enjoy a little nap and you'll feel ready to make the Easter Egg Hunt.





Take care everyone and a Happy Easter from Chris Scott