

Recipe Name:

Taylor Shaw - Chicken , Potato, Chickpea & Spinach Korma with Steamed Rice, Mint Yoghurt & Onion Salad

Category:

Main Course > Vegetarian - Purple Pepper

Servings:

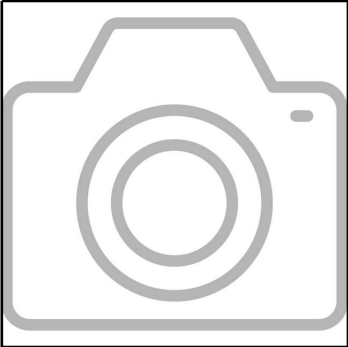
10

Cost per Serving:

Date:

22-Jun-2026

Quantity		Ingredient	Supplier Code
10	serving	Taylor Shaw - Chicken, Potato, Spinach and Chickpea Korma *	
10	serving	Plain Steamed Rice *	
5	serving	Popachos - Mint Yoghurt *	
5	serving	Onion and Coriander Salad *	
			<i>* indicates sub recipe</i>



Method:

1 Prepare each of the components as per the sub recipes.

Serve as required.

2 Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Service Vehicle

Quality Standards

Ingredient Description

Recipe Name:

Category:

Popachos - Mint Yoghurt

Popachos (NEW FOR 2020) > Sauces

Servings:

Cost per Serving:

Date:

20

£0.09

22-Jun-2026

Quantity		Ingredient	Supplier Code
325	g	Yoghurt Natural	30232E
75	g	Everyday Favourites Mint Sauce	02851
10	ml	Arco Lemon Juice Dressing	07313
2	g	Everyday Favourites Table Salt	60726
* indicates sub recipe			



Method:

1 Mix all the ingredients together and decant into a suitable squeezezy bottle.

Use 20g per portion

2 Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Service Vehicle

Quality Standards

Ingredient Description

Recipe Name:	Taylor Shaw SC - Home Made Veggie Sausage & Tomato Turnover (Tugo)
Category:	Taylor Shaw Bespoke > Morning Break

Servings:	24
Cost per Serving:	£0.80
Date:	22-Jun-2026

Quantity		Ingredient	Supplier Code
1140	g	TuGo 12.5" DOUGH DISC	26021
200	g	Canned Tomato Paste	16661
50	ml	Tap Water	00001
5	g	Everyday Favourites Dry Oregano	30142
24	ea	Quorn Vegan Sausages	50015
280	g	Grated Mild White Blend	92596
300	g	Tomato Round 2M x kilo	13344K
1	ea	Lion Brand Free Range Medium Eggs Ev Fav 180	09126
30	ml	Milk Semi Skimmed	30150E
* indicates sub recipe			



Method:

- 1 Remove required disks from freezer
Slice Tomatoes Thinly.
Mix the tomato paste with a little water & oregano
Allow the disk to defrost to the temper (only just still slightly frozen) Cut each disk into 8
Spread approx 10g of tomato paste mix plus 12g of cheese onto each triangle of pizza dough, top with 2 slices of tomato and the sausage and pull the small end of the triangle over to the large end.
Place on a lined baking tray and egg wash (mix the egg and milk together for egg wash)
Bake at 180C untill the dough is is cooked through and golden.
- 2 Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Service Vehicle

Quality Standards

Ingredient Description

Recipe Name: Taylor Shaw - SC - Sweet Potato & Chickpea Curry

Category: Taylor Shaw Colleges

Servings: 10

Cost per Serving: £0.70

Date: 22-Jun-2026

Quantity		Ingredient	Supplier Code
200	g	Triple Lion Red Lentils	56614
400	ml	Tap Water For RI Purposes	00002
300	g	Potatoes Sweet x kilo	11742K
50	ml	Everyday Favourites Extended Life Vegetable Oil Pet	61312
200	g	Onion Brown x kilo	11606K
15	g	Et Voila Garlic Puree 12X0.5Kg	22215
150	g	Triple Lion Tikka Curry Paste	38497
800	g	Canned Chopped Tomatoes In Juice	42581
12	g	Knorr Professional Concentrated Vegetable Powder Bouillon 3Kg	52539
500	g	Chick Peas In Water	04016
10	g	Fresh Herbs Coriander 100gm Pack each	12668E
* indicates sub recipe			

Method:

1. Wash the lentils well and then add them to the water and cook gently until the lentils are soft and the water has been absorbed. Leave to one side.
2. Peel & dice the onion, dice the potatoes (no need to peel as the goodness is under the skin)
3. Softly fry the onions and then add the diced potatoes, and garlic and cook for a further few minutes.
4. Add the paste and cook for a further 5 minutes, before adding the chopped tomatoes, bouillon and gently bring to the boil
5. Simmer for 40 mins until all cooked and thickened. Add the drained chickpeas
6. Adjust the consistency if needed and seasoning, Fold through the chopped coriander prior to serving
- 2 Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Service Vehicle

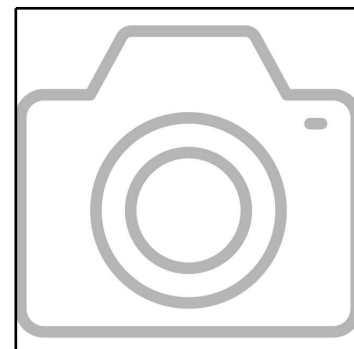
Quality Standards

Ingredient Description

Recipe Name:	Taylor Shaw - Chicken, Potato, Spinach and Chickpea Korma
Category:	TAYLOR SHAW Education PPDS COLLEGES > Complete Meals

Servings:	10
Cost per Serving:	£2.16
Date:	22-Jun-2026

Quantity	Ingredient	Supplier Code
1 kg	Chicken Thigh Diced Halal Red Tractor - Day1 for Day3	47223
300 g	Onion Brown x kilo	11606K
200 g	Everyday Favourites Sliced Mixed Peppers	04505
30 ml	Everyday Favourites Extended Life Vegetable Oil Pet	61312
250 g	Potatoes Washed Whites 25kg	11750B
200 g	Canned Chopped Tomatoes In Juice	42581
200 g	Chick Peas In Water	98544
200 g	Knorr Patak'S Korma Hyderabad Paste	40064
100 g	Maggi Coconut Milk Powder	71355
1.2 l	Tap Water	00001
100 g	Spinach Baby 200gm	12042E
1 g	Everyday Favourites Table Salt	60726
20 g	Fresh Herbs Coriander 100gm Pack each	12668E
* indicates sub recipe		



Method:

1 PREPARATION

Wash and chop the coriander.
Chop the onions
peel and cut the potatoes into even sized pieces.
Wash Spinach.
Drain & rinse the chickpeas.

2 Place the diced potatoes into a suitable steamer tray and cook for approx 5 minutes until approx HALF cooked.

Heat the oil in a suitable pan, fry the onions and peppers until softened (8-10 minutes)add the chicken, seal and add the korma paste and half cooked potatoes to the pan and continue to fry for a further 3-4 minutes.

3 Add the water, chopped tomatoes, coconut milk powder & chickpeas, stir well and cook gently until the potatoes are cooked through.

Remove from the heat and season with the salt.

Just before service stir through the baby spinach and chopped coriander.
Ensure core temp reaches a minimum of 75C.

Portion Size is approx 200G -

4 Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Service Vehicle

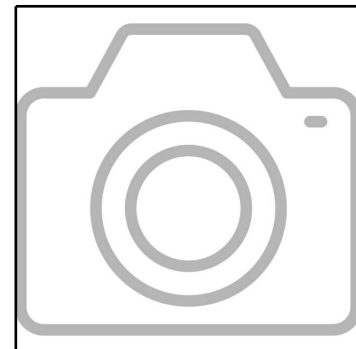
Quality Standards

Ingredient Description

Recipe Name:	Taylor Shaw -College - Potato, Spinach and Chickpea Korma
Category:	TAYLOR SHAW Education PPDS COLLEGES > Complete Meals

Servings:	10
Cost per Serving:	£1.05
Date:	22-Jun-2026

Quantity	Ingredient	Supplier Code
400 g	Onion Brown x kilo	11606K
300 g	Everyday Favourites Sliced Mixed Peppers	04505
30 ml	Everyday Favourites Extended Life Vegetable Oil Pet	61312
600 g	Potatoes Washed Whites 25kg	11750B
200 g	Canned Chopped Tomatoes In Juice	42581
200 g	Chick Peas In Water	98544
200 g	Knorr Patak'S Korma Hyderabadi Paste	40064
100 g	Maggi Coconut Milk Powder	71355
1.2 l	Tap Water	00001
100 g	Spinach Baby 200gm	12042E
1 g	Everyday Favourites Table Salt	60726
20 g	Fresh Herbs Coriander 100gm Pack each	12668E
* indicates sub recipe		



Method:

1 PREPARATION

Wash and chop the coriander.
Chop the onions
peel and cut the potatoes into even sized pieces.
Wash Spinach.
Drain & rinse the chickpeas.

2 Place the diced potatoes into a suitable steamer tray and cook for approx 5 minutes until approx HALF cooked.

Heat the oil in a suitable pan, fry the onions and peppers until softened (8-10 minutes) add the korma paste and half cooked potatoes to the pan and continue to fry for a further 3-4 minutes.

3 Add the water, chopped tomatoes, coconut milk powder & chickpeas, stir well and cook gently until the potatoes are cooked through. cook until correct core temp reached (75C)

Remove from the heat and season with the salt.

Just before service stir through the baby spinach and chopped coriander.

Portion Size is approx 200G -

4 Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Service Vehicle

Quality Standards

Ingredient Description

Recipe Name: Taylor Shaw Primary - Halal Beef Cottage Pie RL BF

Category: Taylor Shaw- PRIMARY SCHOOLS > Beef

Servings: 24

Cost per Serving: £1.04

Date: 22-Jun-2026

Quantity	Ingredient	Supplier Code
1 kg	Beef Mince 85VI Halal Red Tractor - Day1 for Day3	18513
100 g	Gf Red Split Lentils 3Kg	15616
100 ml	Tap Water For RI Purposes	00002
400 g	Onion Brown x kilo	11606K
2200 ml	Tap Water	00001
800 g	Canned Chopped Tomatoes In Juice	42581
150 g	Canned Tomato Paste	16661
30 g	Eurostar Corn Flour 4x3kg	32654
125 g	Knorr Professional Gravy Granules For Meat And Veg	17369
2 g	Everyday Favourites Ground Black Pepper	70279
5 g	Everyday Favourites Table Salt	60726
2300 g	Potatoes Washed Whites 25kg	11750B
120 g	Phase Dawn Cooking & Baking Packet	34587
* indicates sub recipe		



Method:

- Peel & dice the onions.
Soak the lentils - boil in water/steam for approx 10 minutes until tender - refresh & put to one side
Fry the minced beef in a dry pan until coloured on all sides, add the diced onions and cook for a further 5 minutes.
- Add the tomato puree to the pan and cook for a further 2 minutes, add the water & chopped tomatoes, stir well and cook gently for approx. 45 minutes or until the mince is tender.
Add the lentils & stir well.
Season with the salt & pepper. Thicken with the gravy mix/corn flour as necessary. Stir well & simmer for 5 minutes.

Once cooked divide the mix equally between the chosen serving dishes.
- Check the potatoes for any gnarly bits & remove - keeping the skins on preserves nutrients.
Cut the potatoes into even sized pieces, rinse well and boil until tender, drain well and mash, add the margarine mix well - season with salt & pepper.

Use the mash to cover the cooked minced beef,
Run a fork over the mash to make a nice pattern - bake at 180c until the potato is golden on top
Cut into 24 even portions
NB- minimum core temperature of 75oC must be achieved.
- Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Service Vehicle

Quality Standards

Ingredient Description

Recipe Name:	Taylor Shaw - Secondary - Beef & Lentil Ragu with Gnocchi BF
Category:	Taylor Shaw- SECONDARY SCHOOLS > Beef

Servings:	16
Cost per Serving:	£1.12
Date:	22-Jun-2026

Quantity	Ingredient	Supplier Code
500 g	Beef Mince 85VI Red Tractor - Day1 for Day3	19154
300 g	Gf Red Split Lentils 3Kg	15616
400 g	Onion Brown x kilo	11606K
340 g	Everyday Favourites Diced Mixed Peppers	97692
300 ml	Tap Water	00001
10 g	Et Voila Garlic Puree 12X0.5Kg	22215
800 g	Canned Chopped Tomatoes In Juice	42581
270 g	Canned Tomato Paste	16661
600 ml	Tap Water	00001
5 g	Everyday Favourites Mixed Herbs	70358
4 g	Knorr Professional Concentrated Vegetable Powder Bouillon 3Kg	52539
4 g	Everyday Favourites Table Salt	60726
2 g	Everyday Favourites Ground Black Pepper	70279
5 g	Everyday Favourites Basil	70350
960 g	Italian Gnocchi Di Patata	08219
* indicates sub recipe		



Method:

1. Dry fry mince in a hot pan to brown. Rinse the lentils.
 2. Add onion, fry for a further 5 mins, until softened
 3. Add the peppers & garlic & stir for a further 5 minutes - Add the tomatoes, paste, water (not RI water) & herbs & bring to the boil slowly, cover pan and lower heat
 4. Simmer gently for 20 mins, uncover - Add the lentils and cook for a further 20 – 30 mins
 5. Test sauce and adjust seasoning and consistency if required - check core is 75oC.
 7. Keep stirring frequently - toss in the gnocchi - stir well for approx 10 minutes until the gnocchi is cooked through - add a little water at this stage if the sauce is a little thick.
- Transfer to a suitable serving dish
Serve using a Black Spoodle.
- 2 Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Critical Control Points:

1. All ingredients Free from damage - Best before dates & batch codes all in order?
2. All equipment & utensils clean & free from defect?
3. Quality taste test performed?
4. Core temperature achieved - 75oC?

Service Vehicle

Quality Standards

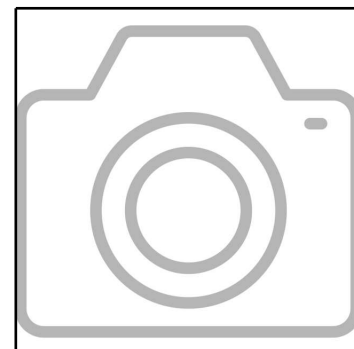
Ingredient Description

Recipe Name:	Taylor Shaw - Secondary - Mexican Style Chilli Con Carne 90%vI (BF)
Category:	Taylor Shaw- SECONDARY SCHOOLS > Beef

Servings:	16
Cost per Serving:	£1.65
Date:	22-Jun-2026

Quantity		Ingredient	Supplier Code
1.2	kg	Beef Mince 85VI Red Tractor - Day1 for Day3	19154
225	g	Onion Brown x kilo	11606K
1500	g	Canned Chopped Tomatoes In Juice	42581
100	g	Canned Tomato Paste	16661
10	g	Everyday Favourites Chilli Powder	70372
300	g	Everyday Favourites Diced Mixed Peppers	97692
800	g	Everyday Favourites Red Kidney Beans	03350
2	g	Everyday Favourites Table Salt	60726
2	g	Everyday Favourites Ground Black Pepper	70279

** indicates sub recipe*



Method:

- 1 Brown the mince. Chop onion finely & add to the pan - soften.
Skim off the fat and add the tomatoes, tomato puree, chilli powder and diced peppers
Bring to the boil & simmer for about 1 hour
- 2 Add the drained kidney beans & heat through - season to taste

Probe core temperature +75oC
- 3 Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Critical Control Points:

- 1 1. All ingredients Free from damage - Best before dates & batch codes all in order?
2. All equipment & utensils clean & free from defect?
3. Quality taste test performed?
4. Core temperature achieved - 75oC?
5. If core temperature not achieved - cook until probe reading is 75oC minimum at core of product.

Service Vehicle

Quality Standards

Ingredient Description

Recipe Name:	Taylor Shaw - Secondary - Chicken in Arrabbiata Sauce with Wholewheat Penne BF
Category:	Taylor Shaw- SECONDARY SCHOOLS > Chicken

Servings:	16
Cost per Serving:	£1.10
Date:	22-Jun-2026

Quantity	Ingredient	Supplier Code
800 g	Chicken Thigh Diced Red Tractor - Day1 for Day3	47224
40 ml	Everyday Favourites Extended Life Vegetable Oil Pet	61312
240 g	Gf Red Split Lentils 3Kg	15616
150 g	Onion Brown x kilo	11606K
45 g	Chillies Red	11325E
7.5 g	Et Voila Garlic Puree 12X0.5Kg	22215
240 ml	Tap Water	00001
1200 g	Canned Chopped Tomatoes In Juice	42581
150 g	Canned Tomato Paste	16661
2.5 g	Everyday Favourites Dry Oregano	30142
5 g	Everyday Favourites Chilli Powder	70372
10 g	Knorr Professional Concentrated Vegetable Powder Bouillon 3Kg	52539
10 g	Tate & Lyle Granulated Sugar	96886
2.5 g	Everyday Favourites Basil	70350
4 g	Everyday Favourites Table Salt	60726
2 g	Everyday Favourites Ground Black Pepper	70279
1040 g	Everyday Favourites Whole Wheat Penne Rigate	29607
1040 ml	Tap Water For RI Purposes	00002
* indicates sub recipe		



Method:

- 1 Soak & rinse the lentils
Peel & Finely chop the onion. prepare & finely chop the chilli
Fry the onion & chilli in the oil until softened & add the chicken to seal
Add the garlic, bouillon, lentils, herbs, tomatoes & puree
- 2 Bring to the boil & gently simmer for 20 minutes until slightly thickened and the chicken is cooked
Add chilli powder to taste & stir in well - simmer for 5 minutes - Season with salt & pepper. Probe core to 75oC
Cook the pasta in plenty boiling water
Toss with the sauce
Serve with an X spoodle - approx 250g
- 3 Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Service Vehicle

Quality Standards

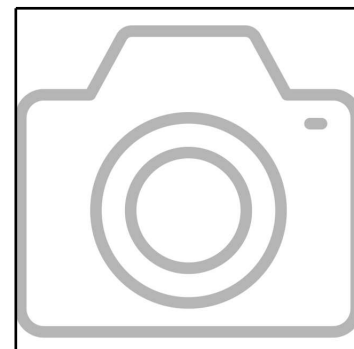
Ingredient Description

Recipe Name:	Taylor Shaw - Secondary - H Chicken Tikka Masala (BF) with Mixed Rice
Category:	Taylor Shaw- SECONDARY SCHOOLS > Chicken

Servings:	16
Cost per Serving:	£1.13
Date:	22-Jun-2026

Quantity		Ingredient	Supplier Code
0.8	kg	Halal Fresh Chicken Breast 200-230G	16849
240	g	Gf Red Split Lentils 3Kg	15616
240	ml	Tap Water For RI Purposes	00002
400	g	Onion Brown x kilo	11606K
15	g	Et Voila Garlic Puree 12X0.5Kg	22215
30	ml	Everyday Favourites Extended Life Vegetable Oil Pet	61312
5	g	Everyday Favourites Ground Ginger	30163
500	g	Everyday Favourites Sliced Mixed Peppers	04505
300	g	Triple Lion Tikka Curry Paste	38497
60	g	Canned Tomato Paste	16661
200	ml	Tap Water	00001
20	g	Fresh Herbs Coriander 100gm Pack each	12668E
200	g	Yoghurt Natural	30232E
16	serving	Taylor Shaw - Secondary - Wholegrain & White Rice 80/20 *	

** indicates sub recipe*



Method:

- 1 Soak the lentils/rinse & boil for 10 minutes
Wash/Prep the vegetable & slice as required
Wash & chop the coriander including the stalks
Pick over the chicken & slice if required for even cooking
Heat the oil in a pan & add the chicken, ginger & garlic & gently fry the chicken - remove when cooked
Add the onions (finely sliced) & peppers (finely sliced) to the pan & cook until they start to colour
Replace the chicken, add tikka paste, tomato puree, lentils & water .
- 2 Slowly heat, stirring frequently (too much stirring or too high a heat will cause the chicken to break up & become stringy)
Add the yoghurt & chopped coriander - stir well & heat for a few minutes
Probe core of dish to ensure +75oC
Cook the rice according to the recipe & serve with the curry
- 3 Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Critical Control Points:

1. All ingredients Free from damage - Best before dates & batch codes all in order?
2. All equipment & utensils clean & free from defect?
3. Quality taste test performed?
4. Core temperature achieved - 75oC?

Service Vehicle

Quality Standards

Ingredient Description

Recipe Name: Taylor Shaw - Secondary - Thai Red Chicken Curry & Rice CP

Category: Taylor Shaw- SECONDARY SCHOOLS > Chicken

Servings: 16

Cost per Serving: £1.14

Date: 22-Jun-2026

Quantity	Ingredient	Supplier Code
800 g	Farmstead Chicken Breast Fillet Skinless 200- 230G - Day 1 For Day 3	83893
30 ml	Everyday Favourites Extended Life Vegetable Oil	03444
300 g	Onion Brown x kilo	11606K
200 g	Carrot Standard x kilo	11216K
200 g	Everyday Favourites Cut Green Beans	82846
40 g	Knorr Blue Dragon Thai Red Curry Paste	99282
400 g	Everyday Favourites Sliced Mixed Peppers	04505
10 g	Fresh Herbs Coriander 100gm Pack each	12668E
500 ml	Tap Water	00001
100 g	Maggi Coconut Milk Powder	71355
10 g	Flour > White > Cornflour > 3.5kg	ABAK15
800 g	Chick Peas In Water	98544
20 ml	Lee Kum Kee Premium Dark Soy Sauce	89541
30 ml	Arco Lime Juice Squeezy	41167
3 g	Everyday Favourites Table Salt	60726
2 g	Everyday Favourites Ground Black Pepper	70279
16 serving	Taylor Shaw - Secondary - Wholegrain & White Rice 80/20 *	
* indicates sub recipe		



Method:

- 1 Dice the chicken into bite sized pieces
Prepare & dice the vegetables. Wash & Chop the coriander including stalks
Fry the chicken & onion in the oil - when sealed & softened add the thai paste, carrots & peppers - stir until softened
Add the water, chick peas, coconut milk powder and beans to the pot, whisk and slowly bring to the boil, turn down to a simmer and if required thicken with the cornflour made into a paste with a little cold water
Simmer for 10 minutes until core temperature of 75oC is achieved
- 2 Stir in the lime juice & soy and check seasoning.
Serve by adding the chopped coriander through the sauce and a little over the top
Cook the rice & serve with the curry
Green spoodle
- 3 Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Service Vehicle

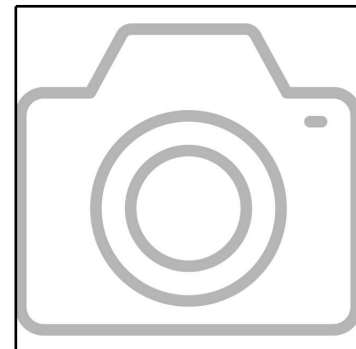
Quality Standards

Ingredient Description

Recipe Name:	Taylor Shaw - Secondary - HALAL - Chicken & Sweetcorn Pie
Category:	Taylor Shaw- SECONDARY SCHOOLS > Halal

Servings:	16
Cost per Serving:	£1.33
Date:	22-Jun-2026

Quantity		Ingredient	Supplier Code
1.2	kg	Chicken Thigh Diced Halal Red Tractor - Day1 for Day3	47223
300	g	Onion Brown x kilo	11606K
85	g	Phase Dawn Cooking & Baking Packet	34587
85	g	Everyday Favourites Plain Flour	34079
2000	ml	Milk Semi Skimmed	30150E
500	g	Everyday Favourites Individually Quick Frozen Sweetcorn	98441
6	g	Knorr Professional Concentrated Vegetable Powder Bouillon 3Kg	52539
1	sheets	Everyday Favourites Puff Pastry Sheets	60756
* indicates sub recipe			



Method:

- 1 Peel and finely chop the onion
Fry the onion in the margarine for 5 minutes to soften
Add the chicken to the pan and stir well to ensure even cooking for 10 minutes.
Save a little of the milk to brush the pastry
Add the flour to make a white roux sauce, adding the milk gradually and stirring well
Add the bouillon and sweetcorn when thickened
Simmer for 5 minutes
- 2 Place the chicken mix in a tin/serving/baking dish and top with the puff pastry sheet - brush with the milk
Bake at 180oC, 350F, Gas 4 for 30 minutes until pastry is crisp & golden
Probe core of dish to ensure +75oC
- 3 Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Service Vehicle

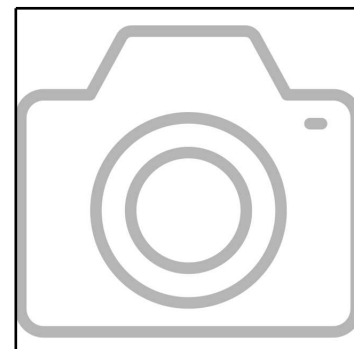
Quality Standards

Ingredient Description

Recipe Name:	Taylor Shaw - Secondary - Halal Sticky Chinese Hoi Sin Chicken & Edamame (LJ) & Boiled Rice
Category:	Taylor Shaw- SECONDARY SCHOOLS > Halal

Servings:	16
Cost per Serving:	£0.94
Date:	22-Jun-2026

Quantity	Ingredient	Supplier Code
800 g	B1 2.5kg HALAL Chinese 5 Spice Flavour Red 8845H Tractor Diced Chicken Thigh FRESH	
400 g	Onion Brown x kilo	11606K
15 ml	Everyday Favourites Extended Life Vegetable Oil Pet	61312
350 g	Everyday Favourites Edamame Soya Beans	29279
235 g	Lee Kum Kee Hoisin Sauce	92285
30 g	Lee Kum Kee Premium Dark Soy Sauce	89541
30 g	Everyday Favourites Tomato Ketchup	04704
30 g	Eurostar Corn Flour 4x3kg	32654
1000 ml	Tap Water	00001
3 g	Everyday Favourites Table Salt	60726
3 g	Everyday Favourites Ground Black Pepper	70279
1040 g	Easy Cook Long Grain Rice	27283
1040 g	Tap Water	00001
* indicates sub recipe		



Method:

- 1 Peel and chop the onions finely
- 2 Heat the oil in a pan and add the onions & edamame beans
Add the hoi sin/soy sauces & ketchup and cook for a further 2 minutes
Mix the cornflour with the water, stir in & re-boil - checking core temperature is 75oC.
Simmer for 10 minutes
- 3 Place the chicken onto a baking tray lined with greaseproof paper and cook in an oven preheated to 200°C/400°F/Gas Mark 6 for approximately 15-20 minutes. Turn during cooking.
Once cooked - probe to ensure core is 75oC.
Transfer chicken mix to a clean warmed serving dish and pour over the hot sauce - Mix well & season
- 4 Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Service Vehicle

Quality Standards

Ingredient Description

Recipe Name: Taylor Shaw Pasta Pots - Beef Bolognese Pasta Pot

Category: Taylor Shaw- SECONDARY SCHOOLS > Pasta Pots Meat

Servings: 18

Cost per Serving: £0.79

Date: 22-Jun-2026

Quantity		Ingredient	Supplier Code
0.5	kg	Beef Mince 85VI Red Tractor - Day1 for Day3	19154
150	g	Gf Red Split Lentils 3Kg	15616
150	ml	Tap Water For RI Purposes	00002
250	g	Onion Brown x kilo	11606K
20	g	Et Voila Garlic Puree 12X0.5Kg	22215
350	g	Canned Chopped Tomatoes In Juice	42581
100	g	Canned Tomato Paste	16661
2	g	Everyday Favourites Dry Oregano	30142
2	g	Everyday Favourites Basil	70350
5	g	Knorr Professional Concentrated Vegetable Powder Bouillon 3Kg	52539
900	ml	Tap Water	00001
65	g	Knorr Professional Gravy Granules For Meat And Veg	17369
1.6	kg	Everyday Favourites Penne Rigate	70490
1.6	kg	Tap Water For RI Purposes	00002
* indicates sub recipe			



Method:

- Soak the lentils in plenty of cold water. (Preferably overnight)
Peel and finely dice the onions.
- Heat a suitably sized saucepan, add the minced beef and gently fry until its starts to brown (ensure you break the mince up).
Once browned add the finely diced onion and cook until softened and translucent. Add the garlic and cook for few minutes.
Add the remaining ingredients, bring to the boil, then reduce to a simmer until the lentils are cooked through.
If the sauce looks a little dry thin with boiling water.
Season as required.
Use as required.
- Cook the pasta in plenty of boiling water for 8-10 minutes (DO NOT OVERCOOK) drain well.
Using a black handled spoodle - place 2 level spoodles (180g) into serving pot.
Top with 1 x Green Handled Spoodle of Pasta Sauce (125g)
- Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Service Vehicle

Quality Standards

Ingredient Description

Recipe Name:	Taylor Shaw - Secondary - Mediterranean Vegetable Ragu with Gnocchi BF Arley
Category:	Taylor Shaw- SECONDARY SCHOOLS > Vegan - Mains

Servings:	16
Cost per Serving:	£0.98
Date:	22-Jun-2026

Quantity	Ingredient	Supplier Code
400 g	Onion Brown x kilo	11606K
50 ml	Everyday Favourites Extended Life Vegetable Oil	03444
560 g	ARLEY VEGAN MINCE	29760
320 g	Gf Red Split Lentils 3Kg	15616
800 g	Everyday Favourites Ratatouille	04514
640 ml	Tap Water	00001
10 g	Et Voila Garlic Puree 12X0.5Kg	22215
800 g	Canned Chopped Tomatoes In Juice	42581
270 g	Canned Tomato Paste	16661
600 ml	Tap Water	00001
5 g	Everyday Favourites Mixed Herbs	70358
5 g	Knorr Professional Concentrated Vegetable Powder Bouillon 3Kg	52539
5 g	Everyday Favourites Table Salt	60726
2 g	Everyday Favourites Ground Black Pepper	70279
5 g	Everyday Favourites Basil	70350
960 g	Italian Gnocchi Di Patata	08219
* indicates sub recipe		



Method: 1. Soak & Rinse the lentils. Put the ratatouille into a lined tray & roast with a little oil & seasoning until just cooked & vibrant colour still - reserve. 2. Add oil to a suitable pan - Add onion, fry for 5 mins, until softened 3. Add the garlic & stir - Add the tomatoes, paste, water & herbs & bring to the boil slowly, cover pan and lower heat 4. Simmer gently for 20 mins, uncover - Add the lentils and cook for a further 20 – 30 mins 5. Test sauce and adjust seasoning and consistency if required - check core is 75oC. 7. Keep stirring frequently - toss in the gnocchi - stir well for approx 10 minutes until the gnocchi is cooked through - add a little water at this stage if the sauce is a little thick. Add the roasted ratatouille & stir in well. Check core temp & seasoning. Transfer to a suitable serving dish Serve using a Black Spoodle. 2. Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Critical Control Points: 1. All ingredients Free from damage - Best before dates & batch codes all in order? 2. All equipment & utensils clean & free from defect? 3. Quality taste test performed? 4. Core temperature achieved - 75oC?

Service Vehicle

Quality Standards

Ingredient Description

Recipe Name:

Taylor Shaw - Secondary - Wholegrain & White Rice 80/20

Category:

Taylor Shaw- SECONDARY SCHOOLS > Vegetable / Potato / Starches / Salad Portions

Servings:

16

Cost per Serving:

£0.11

Date:

22-Jun-2026

Quantity		Ingredient	Supplier Code
176	g	Easy Cook Long Grain Brown Rice	25279
704	g	Easy Cook Long Grain Rice	27283
1560	ml	Tap Water	00001
* indicates sub recipe			



Method:

1 Cook each of the rice's in separate pans in water as per the manufacturer's instructions.

Once tender, drain both rice's and mix together.

2 Place into a suitable serving dish.

Keep hot for service.

Portion Size: 2 x Beige Handle Spoodles (130g)

3 Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Service Vehicle

Quality Standards

Ingredient Description

Recipe Name:

Taylor Shaw Secondary - Sides - Fiesta Rice

Category:

Taylor Shaw- SECONDARY SCHOOLS > Vegetable / Potato / Starches / Salad Portions

Servings:

16

Cost per Serving:

£0.14

Date:

22-Jun-2026

Quantity		Ingredient	Supplier Code
880	g	Easy Cook Long Grain Rice	27283
15	g	Everyday Favourites Paprika	70375
1040	ml	Tap Water	00001
10	g	Knorr Professional Concentrated Vegetable Powder Bouillon 3Kg	52539
50	g	Canned Tomato Paste	16661
2	g	Everyday Favourites Table Salt	60726
1	g	Everyday Favourites Ground Black Pepper	70279
* indicates sub recipe			



Method:

1

Place the rice in a suitable tray and mix in the paprika, tomato puree, vegetable stock, salt & pepper and water.

Place in the steamer and cook for 20 minutes (the rice should be tender and the liquid absorbed)

Portion Size 130g (2 beige spoodles).

2

Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Service Vehicle

Quality Standards

Ingredient Description

Recipe Name: Taylor Shaw - Secondary - Cheese Flan More Eggs

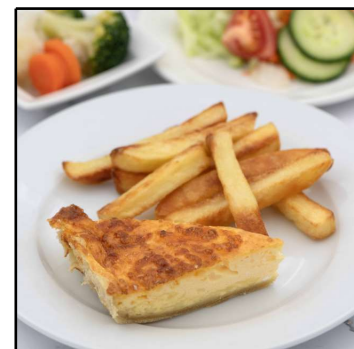
Category: Taylor Shaw- SECONDARY SCHOOLS > Vegetarian

Servings: 16

Cost per Serving: £0.78

Date: 22-Jun-2026

Quantity		Ingredient	Supplier Code
450	g	Everyday Favourites Plain Flour	34079
225	g	Phase Dawn Cooking & Baking Packet	34587
50	ml	Tap Water	00001
400	g	Everyday Favourites Grated Mozzarella & Mild Cheddar Mix	29716
800	ml	Milk Semi Skimmed	30150E
15	ea	Lion Brand Free Range Medium Eggs Ev Fav	09126180
2	g	Everyday Favourites Table Salt	60726
2	g	Everyday Favourites Ground Black Pepper	70279
* indicates sub recipe			



Method:

- Place the flour & margarine into a mixing bowl. Rub the margarine into the flour & add the water and mix to form pastry. Wrap the pastry in cling film, chill for 20 minutes.

Roll out the pastry & line a suitable dish. Prick base with a fork. Line with parchment paper & baking beans.

Bake blind in a pre-heated oven set @160C for 10 minutes.
- Beat the eggs, milk and cheese together
Season with salt & pepper.
Pour into the flan case

Place in a moderate oven 180C/350F Gas 4 and cook for 40-50 minutes.
- Place a knife in the centre of the quiche to ensure it is fully cooked

Probe to ensure core temperature is 75oC..

Allow to cool and set slightly before serving.- cut into 16 portions
- Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Service Vehicle

Quality Standards

Ingredient Description

Recipe Name:	Taylor Shaw - Secondary - Mediterranean Vegetable Lasagne
Category:	Taylor Shaw- SECONDARY SCHOOLS > Vegetarian

Servings:	16
Cost per Serving:	£0.59
Date:	22-Jun-2026

Quantity		Ingredient	Supplier Code
240	g	Onion Brown x kilo	11606K
240	g	Carrot Standard x kilo	11216K
40	ml	Everyday Favourites Extended Life Vegetable Oil Pet	61312
960	g	Everyday Favourites Ratatouille	04514
4	g	Everyday Favourites Table Salt	60726
3	g	Everyday Favourites Ground Black Pepper	70279
480	g	Canned Chopped Tomatoes In Juice	42581
20	g	Et Voila Garlic Puree 12X0.5Kg	22215
200	g	Canned Tomato Paste	16661
4	g	Everyday Favourites Dry Oregano	30142
4	g	Everyday Favourites Basil	70350
640	ml	Tap Water	00001
350	g	Everyday Favourites Italian Lasagne Sheets	21476
40	g	Phase Dawn Cooking & Baking Packet	34587
40	g	Everyday Favourites Plain Flour	34079
160	g	Grated Mild White Blend	92596
90	g	Everyday Favourites Milk Powder Alternative	03424
900	ml	Tap Water	00001
40	g	Gustoso Vegetarian Grated Hard Cheese	50787
* indicates sub recipe			



Method:

- 1 Peel & chop the onion & carrots into small dice.

Heat the oil in a suitably sized saucepan, add the onions and carrots gently fry until the onions start to soften

Add the ratatouille mix and cook for a further 10 minutes until softened.

Add the tomato puree, garlic, tomatoes, herbs and the water - bring to the boil, reduce heat & simmer for 30-45 minutes.

Once the sauce has thickened, set aside. Adjust seasoning as required.
- 2 To make the Cheese Sauce:

Make up the milk with the larger amount of water & milk powder whisk well to disperse - keep warm as it makes the sauce easier to combine.

Melt the margarine in a clean pan, once melted, add the flour & cook for a minute - stirring continuously

Gradually stir in the milk ensuring no lumps, cook the sauce for a further 5 minutes over low heat stirring frequently.

Add half of the grated cheese and stir in - season with salt & pepper.
- 3 In a large dish, layer the sauce, lasagne sheets and cheese sauce, ending with a layer of cheese sauce. Top with remaining cheese.

Bake at 180C, 350F Gas 4 for 45 minutes to 1 hour.

Probe core of dish to ensure +75oC

Portion Size 250g.
- 4 Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Service Vehicle

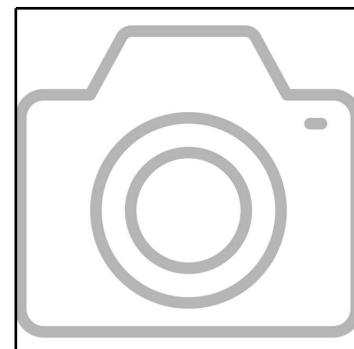
Quality Standards

Ingredient Description

Recipe Name:	Taylor Shaw - Secondary - Thai Red Sweet Potato & Spinach Curry
Category:	Taylor Shaw- SECONDARY SCHOOLS > Vegetarian

Servings:	10
Cost per Serving:	£1.22
Date:	22-Jun-2026

Quantity		Ingredient	Supplier Code
20	ml	Arco Lime Juice Squeezy	41167
50	g	Fresh Herbs Coriander 100gm Pack each	12668E
160	g	Knorr Blue Dragon Thai Red Curry Paste	99282
200	g	Maggi Coconut Milk Powder	71355
800	ml	Tap Water	00001
300	g	Everyday Favourites Leaf Spinach	70525
100	g	Triple Lion Green Lentils	76737
60	ml	Everyday Favourites Extended Life Vegetable Oil Pet	61312
500	g	Potatoes Sweet x kilo	11742K
10	g	Eurostar Corn Flour 4x3kg	32654
* indicates sub recipe			



Method:

- Defrost the spinach overnight, leave it in a colander to drain off the excess liquid. Once defrosted squeeze out any other liquid and then run a knife through to break down a little.
Wash & chop the coriander.
Wash and dice the sweet potato into 2cm pieces leaving the skin on as the nutrients are just under the skin. Roll in a little oil and 10g of the paste, place onto a lined tray and roast in the oven at 170°C until just soft (approx. 15 minutes) remove from the oven and hot hold.
- Cook the green lentils by washing them in cold water first then drop into seasoned boiling water until they are just cooked, drain from the water and hot hold.
Place the 800ml water, curry paste and coconut milk powder into a sauce pan and bring to the boil, turn to a simmer and if you are not happy with the consistency then add 10g of cornflour made into a paste to bring it together.
Finally add the lime juice, sweet potato and spinach to the sauce minutes prior to service, check for seasoning and garnish with the chopped coriander
- Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Service Vehicle

Quality Standards

Ingredient Description

Recipe Name:	Taylor Shaw - Secondary - Thai Red Sweet Potato Curry & Rice CP
Category:	Taylor Shaw- SECONDARY SCHOOLS > Vegetarian

Servings:	16
Cost per Serving:	£0.90
Date:	22-Jun-2026

Quantity	Ingredient	Supplier Code
1000 g	Potatoes Sweet x kilo	11742K
30 ml	Everyday Favourites Extended Life Vegetable Oil	03444
300 g	Onion Brown x kilo	11606K
200 g	Carrot Standard x kilo	11216K
200 g	Everyday Favourites Cut Green Beans	82846
40 g	Knorr Blue Dragon Thai Red Curry Paste	99282
400 g	Everyday Favourites Sliced Mixed Peppers	04505
10 g	Fresh Herbs Coriander 100gm Pack each	12668E
500 ml	Tap Water	00001
100 g	Maggi Coconut Milk Powder	71355
10 g	Flour > White > Cornflour > 3.5kg	ABAK15
1600 g	Chick Peas In Water	98544
20 ml	Lee Kum Kee Premium Dark Soy Sauce	89541
30 ml	Arco Lime Juice Squeezy	41167
3 g	Everyday Favourites Table Salt	60726
2 g	Everyday Favourites Ground Black Pepper	70279
16 serving	Taylor Shaw - Secondary - Wholegrain & White Rice 80/20 *	
* indicates sub recipe		



Method:

- 1 Wash the sweet potatoes and dice into bite sized pieces - put onto a lined tray - drizzle with oil & seasoning and roast until tender
Prepare & dice the vegetables. Wash & Chop the coriander including stalks
Fry the onion in the oil - when softened add the thai paste, carrots & peppers - stir until softened
Add the water, chick peas, coconut milk powder and beans to the pot, whisk and slowly bring to the boil, turn down to a simmer and if required thicken with the cornflour made into a paste with a little cold water
Simmer for 10 minutes until core temperature of 75oC is achieved
- 2 Stir in the cooked potato, lime juice & soy and check seasoning.
Serve by adding the chopped coriander through the sauce and a little over the top
Cook the rice & serve with the curry
Green spoodle
- 3 Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Service Vehicle

Quality Standards

Ingredient Description

Recipe Name: Taylor Shaw Secondary - Main Course - Mexican Style Protein Enhanced Chilli Sin Carne & Fiesta Rice

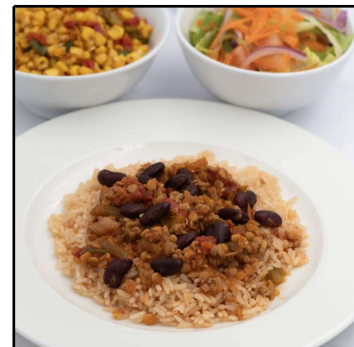
Category: Taylor Shaw- SECONDARY SCHOOLS > Vegetarian

Servings: 16

Cost per Serving: £0.80

Date: 22-Jun-2026

Quantity		Ingredient	Supplier Code
300	g	Gf Red Split Lentils 3Kg	15616
500	g	Quorn Meat Free Beef Style Mince 1Kg + 50% Extra Free	14294
30	ml	Everyday Favourites Extended Life Vegetable Oil Pet	61312
300	g	Onion Brown x kilo	11606K
25	g	Et Voila Garlic Puree 12X0.5Kg	22215
10	g	Everyday Favourites Chilli Powder	70372
10	g	Cumin Powder	30158
600	g	Canned Chopped Tomatoes In Juice	42581
175	g	Canned Tomato Paste	16661
1.1	l	Tap Water	00001
10	g	Knorr Professional Concentrated Vegetable Powder Bouillon 3Kg	52539
200	g	Everyday Favourites Diced Mixed Peppers	97692
620	g	Everyday Favourites Red Kidney Beans	03350
2	g	Everyday Favourites Table Salt	60726
2	g	Everyday Favourites Ground Black Pepper	70279
16	serving	Taylor Shaw Secondary - Sides - Fiesta Rice *	
* indicates sub recipe			



Method:

- Soak the lentils in plenty of cold water overnight.
Drain and rinse the lentils.
Peel and chop the onions.
- Heat a suitably sized sauce pan with the oil.
Add the onion to the pan, cook until it starts to soften. Add the garlic, chilli and cumin powder.
Continue to cook for 2 minutes.
Add the lentils, quorn, tomatoes, tomato puree, vegetable stock, water (tap water)
Bring to the boil, then reduce heat and simmer for about 1 hour (add more boiling water if sauce too thick)
- Add the drained kidney beans and peppers, heat through. Season as required.
Cook the rice as required.
Portion Size: 1 x Black Handle Spoodle Chilli (180g) 2 X Beige Handle Spoodles Rice (130g)
Probe core temperature +75oC
- Adhere to all relevant hygiene and safety procedures in Safety & Wellbeing Manuals and Registers.

Critical Control Points:

1. All ingredients Free from damage - Best before dates & batch codes all in order?
2. All equipment & utensils clean & free from defect?
3. Quality taste test performed?
4. Core temperature achieved - 75oC?
5. If core temperature not achieved - cook until probe reading is 75oC minimum at core of product.

Service Vehicle

Quality Standards

Ingredient Description

