



GOLDEN CRUNCH

AUSTRALIA'S FAVOURITE POTATO GEMS



A SERIES OF DELICIOUSLY
**LOADED
GEMS!**





Nachos Style Gems

PREP TIME: 15 mins
COOK TIME: 25 mins
SERVES: 6



INGREDIENTS

900g packet frozen **Birds Eye Golden Crunch Potato Gems**

1 avocado, mashed

½ small red onion, finely chopped

1 red chilli, finely chopped

1 tablespoon chopped fresh coriander

Juice of 1 lime

½ x 300g jar Mexican salsa

100g streaky bacon, thinly sliced, cooked

Sour cream, spring onion, coriander, for serving

METHOD

1. Cook frozen Birds Eye Potato Gems following packet directions.
2. Lightly mix avocado, onion, chilli, coriander and lime juice to make a guacamole.
3. Layer Potato Gems with guacamole and salsa, sprinkle with bacon and spring onion. Serve with sour cream, extra lime wedges and coriander



TIP: For extra flavour, sprinkle gems with taco seasoning before cooking.



American BBQ Loaded Gems

PREP TIME: 10 mins
COOK TIME: 30 mins
SERVES: 6



INGREDIENTS

- 900g packet frozen **Birds Eye Golden Crunch Potato Gems**
- 560g slow cooked **Pork Shoulder with BBQ sauce**
- 1 small white onion, diced
- 1 cup grated tasty cheese
- BBQ sauce
- Spring onion and coriander, for garnish

METHOD

1. Cook frozen **Birds Eye Potato Gems** following packet directions.
2. Meanwhile, heat pork shoulder following packet directions. Pull meat and mix with sauce as directed.
3. Arrange layers of cooked **Potato Gems**, meat, onion and cheese in an oven proof dish or pan. Heat in the oven if necessary to melt the cheese.
4. Drizzle with desired amount of extra **BBQ sauce** and garnish with chopped spring onion and coriander.



TIP: Pre cooked pork shoulder is available in the meat section at your supermarket.



Mac n Cheese Loaded Gems

PREP TIME: 15 mins
COOK TIME: 25 mins
SERVES: 6



INGREDIENTS

900g packet frozen **Birds Eye Golden Crunch Potato Gems**

$\frac{2}{3}$ cup macaroni

2-3 rashers short cut bacon, cut into strips

1½ cups freshly grated tasty cheese

1½ tablespoons cornflour

1¾ cups milk

1 tablespoon chopped fresh parsley

METHOD

1. Cook frozen Birds Eye Potato Gems following packet directions.
2. Meanwhile, cook macaroni in boiling water until al dente. Drain and set aside
3. Panfry bacon until crispy.
4. Place cornflour and cheese in a plastic bag and shake well. Heat milk in the saucepan over medium-high heat until just starting to simmer. Add cheese and flour mix, stir continuously until sauce is smooth and thickened.
5. Remove from heat, stir in parsley and cooked macaroni. Season to taste.
6. Place gems in a serving bowl or individual bowls. Pour mac and cheese sauce over gems and sprinkle with bacon.



TIP: To prevent a grainy sauce – avoid pre grated packaged cheese and ensure the milk does not come to the boil before adding cheese mixture.



Japanese Loaded Gems

PREP TIME: 10 mins
COOK TIME: 25 mins
SERVES: 6



INGREDIENTS

900g packet frozen Birds Eye Golden Crunch Potato Gems

5g furikake seasoning

5-10g bonito flakes

1/3 cup Kewpie mayonnaise

1/4 cup Tonkatsu sauce

Fresh herbs, for garnish

METHOD

1. Cook frozen Birds Eye Potato Gems following packet directions.
2. Sprinkle Potato Gems with furikake seasoning and bonito flakes, gently toss.
3. Serve drizzled with mayonnaise, Tonkatsu sauce and sprinkle with herbs.



TIP: Look for the Japanese ingredients in your International aisle at the supermarket or an Asian grocer.



Spanish Inspired Spiced Gems

PREP TIME: 10 mins
COOK TIME: 25 mins
SERVES: 6



INGREDIENTS

- 900g packet frozen Birds Eye Golden Crunch Potato Gems
- ½ cup chopped coriander or parsley leaves
- 1 red chilli, finely chopped
- 50g manchego cheese, coarsely grated
- 2 teaspoons smoked paprika
- ¼ teaspoon ground cayenne pepper

METHOD

1. Cook frozen Birds Eye Potato Gems following packet directions.
2. Combine coriander, chilli and cheese, set aside.
3. As soon as Potato Gems are cooked, sprinkle with paprika and cayenne pepper, toss well to evenly coat.
4. Serve Potato Gems loaded with coriander topping.



TIP: Check the dairy cabinet or deli for Manchego cheese. If unavailable substitute with tasty cheese.



Shakshuka with Gems

PREP TIME: 15 mins
COOK TIME: 25 mins
SERVES: 2



INGREDIENTS

900g packet frozen **Birds Eye Golden Crunch Potato Gems**

1 tablespoon olive oil

1 small red onion, sliced

1 small green capsicum, sliced

1 teaspoon frozen Birds Eye Chopped Garlic

1 teaspoon ground cumin

400g jar Providore d'Italia Tomato & Grilled Bell Peppers Sauce

2 eggs

Chopped parsley, for serving

METHOD

1. Cook required amount of frozen Birds Eye Potato Gems following packet directions.
2. Meanwhile heat oil in cast iron pan. Add onion, capsicum, Birds Eye Garlic and cumin, cook for 2-3 minutes to soften onion.
3. Pour in Tomato & Bell Peppers Sauce and bring to the boil.
4. Make a small hollow in the sauce on one side of pan to crack egg into, cook for approximately 5 minutes or until egg is set to your liking.
5. Top with cooked Potato Gems. Sprinkle with parsley and serve immediately.



TIP: In Step 4, alternatively the eggs can be cooked in the sauce by placing the cast iron pans in the oven for 6-7 minutes.



Mediterranean Gem Bake

PREP TIME: 5 mins
COOK TIME: 30 mins
SERVES: 4



INGREDIENTS

- 400g tomato and chilli pasta sauce
- 400g frozen Birds Eye Deli Grilled Veggies - Capsicum, Zucchini & Eggplant
- 425g can John West Chunk Style Tuna in Brine, drained
- 900g packet frozen Birds Eye Golden Crunch Potato Gems

METHOD

1. Combine pasta sauce and frozen Birds Eye Grilled Veggies. Gently fold through John West Tuna.
2. Spoon into a 23cm ovenproof dish or cast iron pan. Arrange frozen Birds Eye Potato Gems to cover the filling.
3. Cook in a preheated oven at 220°C for 25-30 minutes or until Potato Gems are golden brown and crunchy.



TIP: Try adding a layer of grated cheese before the gems.



Patatas Bravas Gems

PREP TIME: 10 mins
COOK TIME: 25 mins
SERVES: 6



INGREDIENTS

900g packet frozen **Birds Eye Golden Crunch Potato Gems**

1/3 cup tomato paste

1/4 cup olive oil

1/4 cup water

2 teaspoons frozen **Birds Eye Chopped Garlic**

1/4 cup mayonnaise

Chopped parsley, for garnish

Pickled vegetables, for serving

METHOD

1. Cook frozen **Birds Eye Golden Crunch Potato Gems** following packet directions.
2. Meanwhile, place tomato paste, oil, water and **Birds Eye** garlic in a small saucepan. Stir over a gentle heat until warmed through.
3. Serve **Potato Gems** drizzled with warm tomato sauce and mayonnaise, sprinkle with parsley and serve with vegetables of choice.



TIP: Sprinkle with chilli flakes for a fiery chilli heat before serving.



GOLDEN CRUNCH



It's
CRUNCH
time!