



Everyday Inspiration with Speciality Bread



BACON AND EGG BRUNCH WRAPS



INGREDIENTS

4 Quality Bakers Wraps

- 1 teaspoon oil
- 8 rashers bacon
- 8 eggs
- ½ cup milk
- 2 tablespoons chopped chives
- 1 tablespoon butter
- 1 cup grated cheese
- salt and freshly ground black pepper



1. Preheat the oven to 180°C. Enclose the wraps in foil. Heat in the oven for 10 minutes or until warm.

2. While the wraps are warming, heat the oil in a frying pan and cook the bacon over medium heat until crisp. Place on a plate lined with paper towels to drain.

3. Whisk the eggs, milk, chives, salt and pepper together in a bowl. Heat the butter in a frying pan over medium low heat. Add the egg mixture and use

a wooden spoon to gently push the egg towards the centre of the pan. Repeat the action every 10 seconds – the idea is to fold the eggs rather than scramble them. Cook until the mixture is almost set. Remove from the heat.

4. Lay each warmed wrap on a flat surface. Top with 2 rashers of bacon, ¼ of the egg mixture and ¼ of the grated cheese. Roll up and cut in half to serve.

Serves 4



BEEF AND BEAN ENCHILADAS



INGREDIENTS

4 Quality Bakers Wraps (cut in half)

- 1 tablespoon olive oil
- 400g beef mince
- 1 small onion, finely chopped
- 1 clove garlic, crushed
- 1 teaspoon ground cumin
- 400g can Mexican tomatoes
- ½ cup water
- ½ cup tomato puree
- 300g can red kidney beans, drained and rinsed
- 1 cup grated tasty cheese



1. Preheat the oven to 180°C.

2. Heat the olive oil in a frying pan. Add the beef and brown over high heat. Remove from the pan and set aside.

3. Add the onion and garlic and cumin to the pan and cook over medium heat until the onion is soft. Add the Mexican tomatoes, water and tomato puree and simmer for 2 minutes.

4. Place half of the tomato mixture into a bowl and set aside.

5. Add the mince back to the pan along with the red kidney beans and simmer for 5 minutes. Place some of the mince mixture along one end of each cut wrap. Roll up and place in a greased oven proof dish. Pour the remaining tomato sauce mixture on the top of the enchiladas then top with the grated cheese.

6. Bake in the preheated oven for 15 to 20 minutes.

Serves 4



CHICKEN FAJITAS



INGREDIENTS

- 4 Quality Bakers Wraps (warmed)
- 1 tablespoon olive oil
- 2 cloves garlic, crushed
- 1 teaspoon ground cumin
- 1 teaspoon paprika
- 400g boneless chicken breast, cut into strips
- 1 red onion, sliced
- 1 red capsicum, sliced thinly
- 2 tablespoons lime or lemon juice
- 2 tablespoons chopped fresh coriander
- salt and freshly ground black pepper

Fillings: Sour cream, coriander, tomatoes, avocado, cheese, lettuce



1. Combine the olive oil, garlic, cumin, paprika and chicken breast in a bowl. Heat a frying pan and brown the chicken in 2 batches over high heat. Remove the chicken from the pan.

2. Add the red onion and red pepper to the pan and cook for 2 minutes. Add the browned chicken, lime or lemon juice and chopped coriander and cook for a further 2 to 3 minutes or until the chicken is cooked through.

3. Lay each warmed wrap on a flat surface. Place a quarter of the chicken mixture about two thirds down the centre of each wrap. Top with fillings as desired. Fold the bottom third up and over the mixture then fold the sides over to enclose the filling.

Serve immediately.

Serves 4



CHICKEN, AVOCADO AND CHEESE MELTS



INGREDIENTS

- 1 loaf Quality Bakers Turkish Bread
- ½ cup basil pesto
- ¼ cup semi-dried tomatoes, sliced
- 2 cups shredded cooked chicken
- 1 avocado
- 1 cup grated mozzarella cheese
- parsley or basil leaves to garnish



1. Cut the Turkish bread in half lengthwise.

2. Spread each cut side with basil pesto. Top with slices of semi-dried tomato and the shredded chicken.

3. Cut the avocado in half, remove the stone and slice the flesh.

4. Place slices of avocado on top of the chicken.

5. Top with the cheese.

6. Grill under a preheated grill for 3 to 4 minutes or until the cheese has melted and the chicken is heated through. Garnish with parsley or basil leaves. Cut into slices to serve.

Serves 4 to 6



TURKISH BREAD CHICKEN BURGERS



INGREDIENTS

1 loaf Quality Bakers

Turkish Bread (cut into 4 pieces)

500 g chicken mince
1 small onion, very finely chopped
1 egg
¼ cup fresh breadcrumbs
2 tablespoons chopped fresh parsley
¼ cup finely grated parmesan cheese
¼ teaspoon salt
black pepper
1 tablespoon olive oil
shredded lettuce, sliced tomato,
sliced avocado, grated carrot
relish and aioli or mayonnaise



1. Combine the chicken mince, onion, egg, breadcrumbs, parsley, parmesan, salt and pepper in a bowl. Form into 4 patties with wet hands.

2. Heat the oil in a large non stick frying pan over medium heat. Add the patties and cook, turning frequently, until they are golden brown and cooked through.

3. Split the Turkish bread pieces in half and toast under a preheated grill. Place each Turkish bread base on a serving plate. Top with lettuce, a chicken patty, tomato, avocado, carrot, relish and aioli or mayonnaise. Top with the remaining Turkish bread.

Serves 4



GREEK LAMB WITH TZATZIKI IN PITA BREAD



INGREDIENTS

Lamb:

4 Quality Bakers Plain Pita Bread

(warmed and cut in half)

1 tablespoon olive oil
400g lamb leg steak, sliced thinly
1 garlic clove, crushed
1 red onion, cut into thin slices
1 teaspoon each: finely grated lemon zest, honey, dried oregano
2 tablespoons lemon juice
Tabbouli or salad to serve

Tzatziki:

1 Lebanese cucumber, grated
1 cup Greek yoghurt
1 garlic clove, crushed
2 tablespoons chopped fresh mint



1. To prepare the Tzatziki, combine all ingredients. Set aside.

2. Heat the oil in a frying pan. Add the lamb and stir fry over high heat for 3 to 4 minutes or until browned. Remove the lamb and set aside.

3. Add the garlic and red onion to the pan and cook over medium heat for 2 minutes.

Add the lamb back to the pan along with the lemon zest, honey, oregano and lemon juice. Season with salt and pepper. Cook for a further 2 minutes.

4. To serve, place some lamb into each warmed pita bread pocket. Add tabbouli or salad and top with Tzatziki.

Serves 4



QUICK MINI PIZZAS



INGREDIENTS

- 1 packet Quality Bakers Plain Pita Bread**
- 2 tablespoons tomato paste
- 1 teaspoon dried oregano
- 1 ½ cups grated mozzarella cheese

Selection of toppings:
sliced red or orange pepper, salami,
sliced mushrooms,
shaved ham, pineapple pieces
Basil leaves



1. Spread one side of each pita bread with tomato paste. Sprinkle with a little oregano and top with the grated cheese and a selection of toppings.

2. Place under a preheated grill and cook for 3 to 4 minutes, or until the cheese is melted and bubbly.

3. Garnish with basil leaves if desired. Cut into quarters to serve.

Serves 4