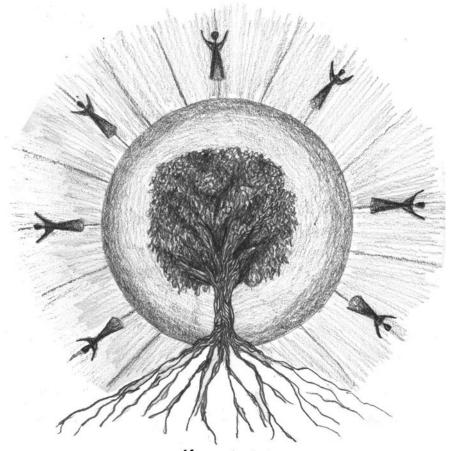
Breakfast



Morning has broken

Salads

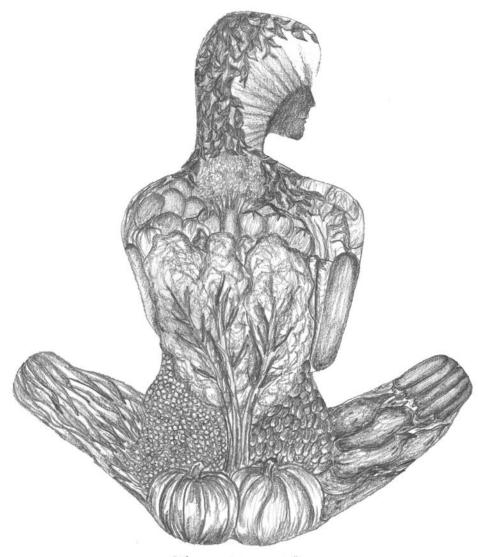


"All flesh is grass and its beauty is like the flowers in the field." Isaiak 40:6



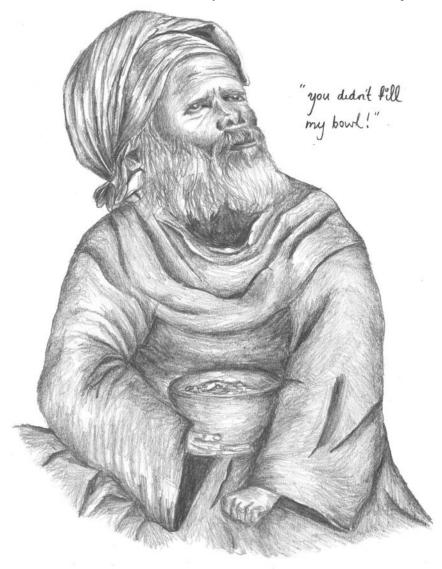
"Beautiful soup, so rick and green Waiting in a hot tween! Who for such dainties would not stoop? Soup of the evening, beautiful soup!." Lewis Caroll, Alice in Wonderland

Main Dishes - Tofu & Vegetables



"You are what you eat."

- 1. If you are using dried chickpeas, prepare them according to directions page 16.
- 2. Drain lentils and set aside.
- 3. In a large saucepan, stir fry the onion in oil until tender.
- 4. Remove from heat and add the garlic, chilli, ginger and spices, then return to heat and stir for 1 minute.
- 5. Add the tomatoes, capsicum, pineapple, tomato paste, water, lentils and chickpeas. Mix well.
- 6. Simmer with the lid on until the lentils are soft (about 20 minutes). Stir often to make sure the lentils don't stick to the pan.
- 7. Add the carrot, beans, mushrooms and salt. Simmer, covered for a further 5 minutes.
- 8. Remove from heat and add the lemon juice and coriander before serving.



Main Dishes - Rice and Pasta

