

# PAXO

was devised in 1901 by John Crampton, a butcher from Eccles near Manchester, who wanted to have something extra to sell to his customers shopping for their Sunday lunch menus.

[www.paxo.co.uk](http://www.paxo.co.uk)



# Christmas Stuffing with Cranberry

A turkey with trimmings experience without having to cook a full turkey. Just layer a turkey escalope with Paxo Stuffing, cranberry sauce and bacon and cook in the oven for Christmas dinner on a plate in no time.



## Ingredients

- 1 pkt Paxo Sage and Onion stuffing
- 1 Small red onion, finely chopped
- 50g Fresh cranberries
- 1 Small roasting tin, lightly greased

## Preparation Instructions

1. Preheat the oven to 200°C/400°F/gas mark 6.
2. Make up Paxo stuffing as directed on the pack instructions.
3. Stir in the red onion and cranberries then place the mixture into a small roasting tin.
4. Bake for 15-20 minutes or until the stuffing is hot and crispy on top.
5. Cut into slices and serve as an accompaniment to roast turkey.

## Preparation



20 mins cooking



6 servings



# Crispy Roast Potatoes

Make the most scrumptious roast potatoes by sprinkling some Paxo Sage & Onion Stuffing Mix over parboiled potatoes before roasting for great flavour and extra crunch.



## Ingredients

- 1kg Potatoes such as King Edward or Desiree peeled and cut each into 4 even-sized pieces.
- 1 pkt Paxo Sage & Onion stuffing
- 100ml Olive oil
- Large roasting tin

## Preparation

 50 mins

 Serves 6

## Preparation Instructions

1. Preheat the oven to 200°C/400°F/ Gas Mark 6 and place the roasting tin in the oven.
2. Place the potatoes into a large pan of boiling water and parboil for 5 minutes
3. Meanwhile pour the oil into the hot roasting tin and heat it in the oven for a few mins, so it's really hot.
4. Drain the potatoes in a colander and then shake the colander back and forth a few times to fluff up the outsides. Sprinkle over the Paxo Sage and onion Stuffing Mix ensuring that the potatoes are evenly coated.
5. Place the potatoes carefully into the hot oil and then turn them around so they are coated all over in oil the cook for 40-50 minutes until the potatoes are crisp and golden.



# Crunchy Chicken Goujons

Use Paxo instead of plain breadcrumbs for coating chicken fillet strips to make tasty chicken goujons, dip in tomato sauce.



## Ingredients

- 1 pkt Paxo Sage & Onion stuffing mix
- 250g chicken mini fillets
- 1 egg, beaten
- Vegetable oil
- Non-stick pan

## Preparation Instructions

1. Empty the Paxo stuffing mix onto a plate.
2. Dip the chicken fillets into the beaten egg and then place onto the plate with paxo, press well to coat the chicken.
3. Fry the chicken in vegetable oil until the Paxo has turned a golden brown colour and the chicken is cooked through.

## Preparation

 15 mins

 Serves 2



## **Crunchy Sprouts**

*For a great way to use up your leftover Christmas Day Brussels sprouts just melt a knob of butter in a pan, sauté some garlic and flaked almonds, add a handful of Paxo Natural Breadcrumbs then toss Brussels sprouts in the mixture and serve.*



### **Ingredients**

- Handful Paxo Natural Breadcrumbs
- Knob Of butter
- 2 Garlic cloves, crushed
- Handful flaked almonds
- Cooked Brussels sprouts
- Non-stick frying pan

### **Preparation**

-  10 mins
-  Serves 6

### **Preparation Instructions**

1. Melt the butter in a frying pan and add the garlic and gently sauté for a minute.
2. Add and the flaked almonds and continue to stir-fry for a further 2-3 minutes until the almonds start to turn golden.
3. Finally add a handful of Paxo Natural Breadcrumbs and some Brussels sprouts and stir well to ensure that the sprouts are well coated in the crunchy coating and heated through. Serve hot.



# **PAXO**

## Extra Special Paxo Stuffing

For an extra special Stuffing, add Sausage meat and diced apple to your Paxo Stuffing mix before baking in the oven.



### Ingredients

- 1 pkt Paxo Sage & Onion Stuffing
- 200g Sausage meat
- 1 Dessert apple, peeled, cored and diced
- Small baking tray

### Preparation Instructions

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Make up the Paxo Sage & Onion Stuffing as directed on the pack instructions.
3. Add the sausage meat and diced apple to the mixture and stir well.
4. Place the mixture into a lightly greased baking tray and bake for 25 minutes until the top is golden and crispy.

### Preparation

 25 mins

 Serves 6



## **Gammon with Mustard Melt**

*Liven up mealtimes by topping gammon steaks with a wholegrain mustard and a sprinkling of Paxo Natural Breadcrumbs and grated cheese.*



### **Ingredients**

- 4 tbsp Paxo Natural Breadcrumbs
- 2 Gammon steaks
- 1 tbsp Wholegrain mustard
- 4 tbsp Grated cheddar cheese
- Salt and black pepper
- Non stick baking tray

### **Preparation Instructions**

1. Preheat the oven to 190°C/375°F/Gas 5
2. Place 2 gammon steaks on a baking tray and spread over the wholegrain mustard.
3. In a small bowl mix together the Paxo breadcrumbs and the cheese. Season with salt and pepper.
4. Pile the breadcrumb topping over the two gammon steaks and place in the oven for about 20 minutes or until the gammon is cooked through and the cheese has melted.
5. Serve with new potatoes and seasonal vegetables.

### **Preparation**



20 mins



Serves 2



# **PAXO**

## **Marmalade Chicken**

*A simple citrus glaze using a mixture of marmalade and Dijon mustard basted on chicken thighs or drumsticks then coated in Paxo Natural Breadcrumbs before roasting can add a tasty twist to a classic family favourite.*



### **Ingredients**

- 1 pkt Paxo Natural Breadcrumbs
- 4 Chicken thighs or 8 drumsticks
- 2 tbsp Marmalade
- 2 tsp Dijon mustard
- Roasting tin

### **Preparation Instructions**

1. Preheat the oven to 220°C/425°F/Gas 7
2. Slash the skin of each chicken portion about three times with a sharp knife and then place in a roasting tin.
3. In a small bowl mix together the marmalade and Dijon mustard then smear the paste over the chicken.
4. Sprinkle over the Paxo Natural Breadcrumbs then press down lightly.
5. Roast in the oven for 30-35 minutes or until the chicken is piping hot and cooked thoroughly.

### **Preparation**



35 mins



Serves 4



# **PAXO**

# Paxo & Apple Stuffed Pork

For an interesting supper dish prepare some Paxo Sage & Onion Stuffing then use to fill a pork fillet, add a few apple slices then finally secure with string and bake in a moderate oven until the pork is tender.



## Ingredients

- 1 pkt Paxo Sage & Onion stuffing, made up as directed on the pack instructions
- 1 Large pork fillet, approximately 450g
- 1 Dessert apple, cored and thinly sliced
- 2 tbsp Butter, softened
- Freshly milled black pepper
- Roasting tin, lightly greased with butter or oil

## Preparation

 90 mins

 Serves 4

## Preparation Instructions

1. Preheat the oven to 180°C/350°F/ Gas Mark 4.
2. Slice down one side of a pork fillet and spoon in the Paxo Sage & Onion Stuffing then top with the apple slices.
3. Smear the top of the fillet with the softened butter and season with freshly milled black pepper.
4. Tie the fillet round with string at about 2 inch (5 cm) intervals to hold the whole thing together, slip a long palette knife under its length and transfer to the roasting tin.
5. Bake in the oven for 1 hour or until the pork fillet is tender then rest for 10 minutes before carving.



# PAXO

## **Paxo Crispy Fish Fillets**

*For a lighter twist on a British Favourite coat fresh fish fillets in flour and beaten egg then cover with Paxo breadcrumbs before oven baking.*



### **Ingredients**

- Paxo Breadcrumbs
- 4 Fresh fish fillets, any white fish
- 4 tbsp Plain flour
- 2 eggs Beaten
- 1 Oven proof dish, lightly greased with oil

### **Preparation Instructions**

1. Preheat the oven to 180°C/350°F/Gas Mark 4
2. Coat each fish fillet in flour and dip the fish into the beaten egg then place on a plate of Paxo Breadcrumbs.
3. Press the breadcrumbs into the fish to ensure an even covering.
4. Place the fish into an ovenproof dish and bake for about 25 minutes or until the fish is cooked and the coating is crisp and golden.

### **Preparation**



40 mins



Serves 4



# **PAXO**

## **Paxo Fish Cakes**

*To make crisp and golden fish cakes mix together poached fish, mashed potato and freshly chopped parsley. Shape into individual portions, dust with flour, coat in beaten egg then roll in Paxo Breadcrumbs and pan fry until cooked through.*



### **Ingredients**

- 150g Paxo Breadcrumbs
- 200g Cooked fish, poached then flaked (cod, haddock or any white fish).
- 300g Cooked cold mashed potato
- 2 tbsp Freshly chopped parsley
- 1 egg Beaten
- 1 tbsp Vegetable oil
- Non-stick frying pan

### **Preparation Instructions**

1. Mix together the flaked fish, mashed potato and parsley.
2. Form into 4 round balls (a light dusting of flour on your hands make this easier) then shape into 4 large or 8 medium sized fishcakes.
3. Brush lightly with egg and then place into the Paxo Breadcrumbs, coating well (you may need to reshape them a little after coating). Cover and place into a fridge for at least 1 hour.
4. Remove from the fridge and pan fry gently in a tablespoon of oil for 5-7 minutes each side until golden brown and piping hot.

### **Preparation**



90 mins



Serves 4



# **PAXO**

# Paxo Stuffed Apples

For a delicious and interesting accompaniment to roast pork... remove the core of an apple then stuff with Paxo Sage and Onion Stuffing and bake for about 35-40 minutes.



## Ingredients

- 1 pkt Paxo Sage and Onion Stuffing, made up as directed on the pack
- 4 medium cooking apples
- Butter
- Baking dish

## Preparation Instructions

1. Preheat the oven to 200° C / 400° F / Gas 6
2. Use a corer to remove the centre of each apple then stuff the holes with Paxo Sage and Onion Stuffing mix.
3. Place the apples into a baking dish with a small splash of water in the bottom.
4. Top each apple with a knob of butter and bake for 35-40 minutes, or until cooked through.

## Preparation



40 mins cooking



Serves 4



## **Paxo Topped Pork**

*Sprinkle dry Paxo over pork shoulder steaks, bake in the oven so that the Paxo absorbs the meat juices and forms a lovely crunchy crust.*



### **Ingredients**

- 1 pkt Paxo Sage & Onion Stuffing
- Oil for greasing
- Baking tray

### **Preparation Instructions**

1. Preheat oven 180°C/ Gas mark 4
2. Place the steaks onto a lightly greased baking tray.
3. Brush the steaks lightly with oil and then cover with Paxo Sage & Onion stuffing mix straight from the packet.
4. Cover with foil and cook the steaks as directed on the pack, remove the foil during the last 10 minutes of cooking time so that the topping becomes crisp and golden.

### **Preparation**



As directed



Varies by weight



## Stew with Paxo Stuffing Balls

Make up Paxo Sage & Onion Stuffing balls and add to a stew as a great alternative to dumplings.



### Ingredients

- 1 pkt Paxo Sage & Onions Stuffing
- Your favourite stew or casserole recipe
- Casserole dish with lid

### Preparation Instructions

1. Make up your favourite stew or casserole recipe and cook it in the usual way.
2. Meanwhile make up Paxo Sage & Onion stuffing as directed on the pack instructions, divide into 8 equal pieces and then shape into balls.
3. Remove the stew from the oven 20 minutes before the end of cooking, add the stuffing balls then return to the oven without the lid for a further 20 minutes, until the casserole is cooked and the stuffing balls are hot and crispy on the outside.
4. Spoon the stew onto four plates and top each with 2 stuffing balls.

### Preparation



40 mins cooking



4 servings



# Stuffed Chicken Breast Wrapped in Bacon

For a tasty supper dish stuff some chicken breasts with Paxo Sage and Onion Stuffing then wrap in bacon rashers to keep the chicken succulent.



## Ingredients

- ½ pkt Paxo Sage and Onion Stuffing
- 2 Skinless chicken breasts
- 2 Rashers streaky bacon
- Small roasting tin

## Preparation Instructions

1. Preheat the oven to 200°C/400°F/Gas 6.
2. Make up Paxo Sage and Onion Stuffing as directed on the pack instructions.
3. Using a sharp knife cut a slit along the length of each chicken breast to form a pocket and fill with stuffing mix.
4. Wrap a slice of bacon around chicken breast so the ends meet up.
5. Place the chicken in a roasting tin and bake for 25 minutes or until piping hot and cooked through.

## Preparation

-  25 mins cooking
-  2 servings



# Stuffed Sweet Peppers

Try preparing some mouth-watering sweet peppers by stuffing them with a mixture of Paxo Sage & Onion Stuffing, diced tomatoes, sliced mushrooms and grated cheese then bake in a hot oven until the filling is hot and crispy on top.



## Ingredients

- 1 pkt Paxo Sage and Onion Stuffing Mix, made up as directed on the pack
- 4 Sweet red peppers, cut in half and deseeded
- 2 Tomatoes, diced
- 6 Mushrooms, sliced
- 4 tbsp Grated cheddar cheese
- Ovenproof dish, lightly greased

## Preparation Instructions

1. Preheat the oven to 190°C/375°F/Gas Mark 5.
2. In a mixing bowl combine the Paxo Sage and Onion Stuffing Mix, diced tomatoes, sliced mushrooms and grated cheese.
3. Divide the mixture between the peppers and then transfer to an ovenproof dish and bake for 30-35 minutes until the peppers are cooked and the topping is crisp and golden.

## Preparation



35 mins cooking



4 servings



# Stuffed Turkey Roll

A turkey with trimmings experience without having to cook a full turkey. Just layer a turkey escalope with Paxo Stuffing, cranberry sauce and bacon and cook in the oven for Christmas dinner on a plate in no time.



## Ingredients

- 1 pkt Paxo Sage and Onion Stuffing
- 12 Streaky bacon rashers
- 4 Turkey escalopes
- Cranberry sauce
- 4 Squares of foil
- Cooking Oil

## Preparation Instructions

1. Preheat the oven to 180°C/350°F/Gas 4.
2. Make up the Paxo with half the water described on the pack instructions.
3. Lightly grease 4 pieces of foil then place 3 rashers bacon in the middle of each piece of foil then top with a turkey escalope and a thin layer of Paxo stuffing.
4. To complete spread over a tablespoon of cranberry sauce then fold the bacon over the turkey and wrap tightly in foil.
5. Place the parcels on a baking tray and cook for 30 minutes until the turkey is cooked. Serve with seasonal vegetables.

## Preparation



30 mins cooking



4 servings



# PAXO

## Sweet Chilli Mayo Fish Cakes

Liven up fish cakes! Mix together mashed potato, poached fish, chopped spring onions and sweet chilli sauce. Shape into individual portions, brush with egg and roll in Paxo Natural Breadcrumbs then pan fry or oven bake.



### Ingredients

- 150g Paxo Natural Breadcrumbs
- 300g Cooked cold mashed potato
- 200g Cooked fish (good fish to use include salmon, haddock, smoked haddock, pollack, some chopped cooked prawns, or a combination of these).
- 3 tbsp Sweet chilli sauce
- 3 Spring onions, finely chopped
- 2 tbsp Plain flour
- 1 egg, beaten
- 1 tbsp Vegetable oil

### Preparation Instructions

1. Mix together the cooked mashed potato, flaked fish, sweet chilli sauce and finely chopped spring onions then mix well.
2. On a floured board form the mixture into 4 rounds then shape into 4 large fishcakes and dust lightly with any remaining flour.
3. Brush each fishcake lightly with egg then gently press them into the Paxo Natural Breadcrumbs, coating well. Cover and place into a fridge for at least 1 hour.
4. Heat the oil in a pan then add the fishcakes and cook gently on each side for about 8 minutes, until heated through and the breadcrumbs are golden and crisp. Alternatively brush the fishcakes with oil and oven bake in a moderately hot oven.

### Preparation



16 mins cooking



4 servings



# PAXO

## Sweet Pickle Loaded Jackets

Use some Paxo Sage and Onion Stuffing to create a crunchy topping for jacket potatoes with cheese and sweet pickle.



### Ingredients

- 1 pkt Paxo Sage and Onion
- 4 Baking potatoes, cooked
- 150g Cheddar cheese, grated
- 1 tbsp Sweet pickle
- 1 Egg yolk
- Baking tray

### Preparation Instructions

1. Allow the jacket potatoes to cool slightly then cut into halves and spoon out some the cooked potato and transfer to a bowl, reserving the skins.
2. Roughly mash the potato, add the grated cheese, sweet pickle, and egg yolk and mix well.
3. Spoon the filling back into the skins, sprinkle over the Paxo and press down lightly with the back of a spoon.
4. Place the jackets on a baking tray and bake in a preheated oven at 200°C/400°F/gas mark 6 for 10 minutes until the filling is hot.

### Preparation



10 mins cooking



4 servings



# PAXO

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