5 Ways with Royco Cheese Sauce



Royco

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For drizzling, dipping, dolloping and drenching - Royco's Cheese Sauces are as versatile as they are delicious. Our range includes Royco Cheddar Cheese Sauce, Royco Creamy Cheese Sauce and Royco Four Cheese Sauce. Just add water to the contents of the packet to whip up a delectable cheese sauce in a matter of seconds. Here are 5 different ways to use these handy sachets of flavour:

INVITE CHEESE SAUCE TO THE BRAAI

Impress at your next braai by serving your favourite cut of steak with an indulgent sauce on the side. Royco Cheddar Cheese Sauce adds something extra to a succulent steak with a creamy, rich flavour. And it’s so easy to make, simply mix the contents of the packet with boiling water and serve in a small bowl on the side of every plate.

CHEESY OVEN BAKES

Oven-baked pastas often call for a sauce element made from scratch. Cut down your time in the kitchen by using one of our convenient Cheese Sauces instead. This Cheesy Chicken Pasta Bake is a delicious dinner that can be made ahead of time and popped in the oven just before the family is ready to gather around the table.

SPINACH'S BEST FRIEND

Spinach and cheese is a time-honoured combination that just works. And when you add Royco Cheese Sauce to the equation it's quick and easy to serve up a classic dish featuring this delicious duo, like our special Stuffed Chicken Breasts. Take your weeknight dinner from ordinary to extraordinary with this recipe, or do a quick dinnertime omelette with the same yummy filling.

THE SAUCE AT THE SNACK TABLE

Royco Four Cheese Sauce is a hit at parties and picnics. Layout a spread of snacks and nibbles and place a bowl of freshly made Royco Cheese Sauce in the middle. Excellent for dipping corn chips, chicken strips, mini meatballs and vegetable crudites.

BURGER BAR

An interactive family dinner is a great way to celebrate – whether it's a promotion, soccer goal or just the end to a busy week. Try a burger bar. Your kids will love building their own stacks. Prepare and lay out slices of tomato and gherkins, lettuce, caramelised onions, and of course, Royco Creamy Cheese Sauce.

Recipes mentioned in this article

Cheesy Chicken Pasta

Cooking time

20 mins

Preparation time

15 mins

Stuffed Chicken Breasts

Cooking time

30 mins

Preparation time

10 mins

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After a day of work, family commitments, and everything else; we could all use a few clever kitchen tricks that save us time and another trip to the grocery store.

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