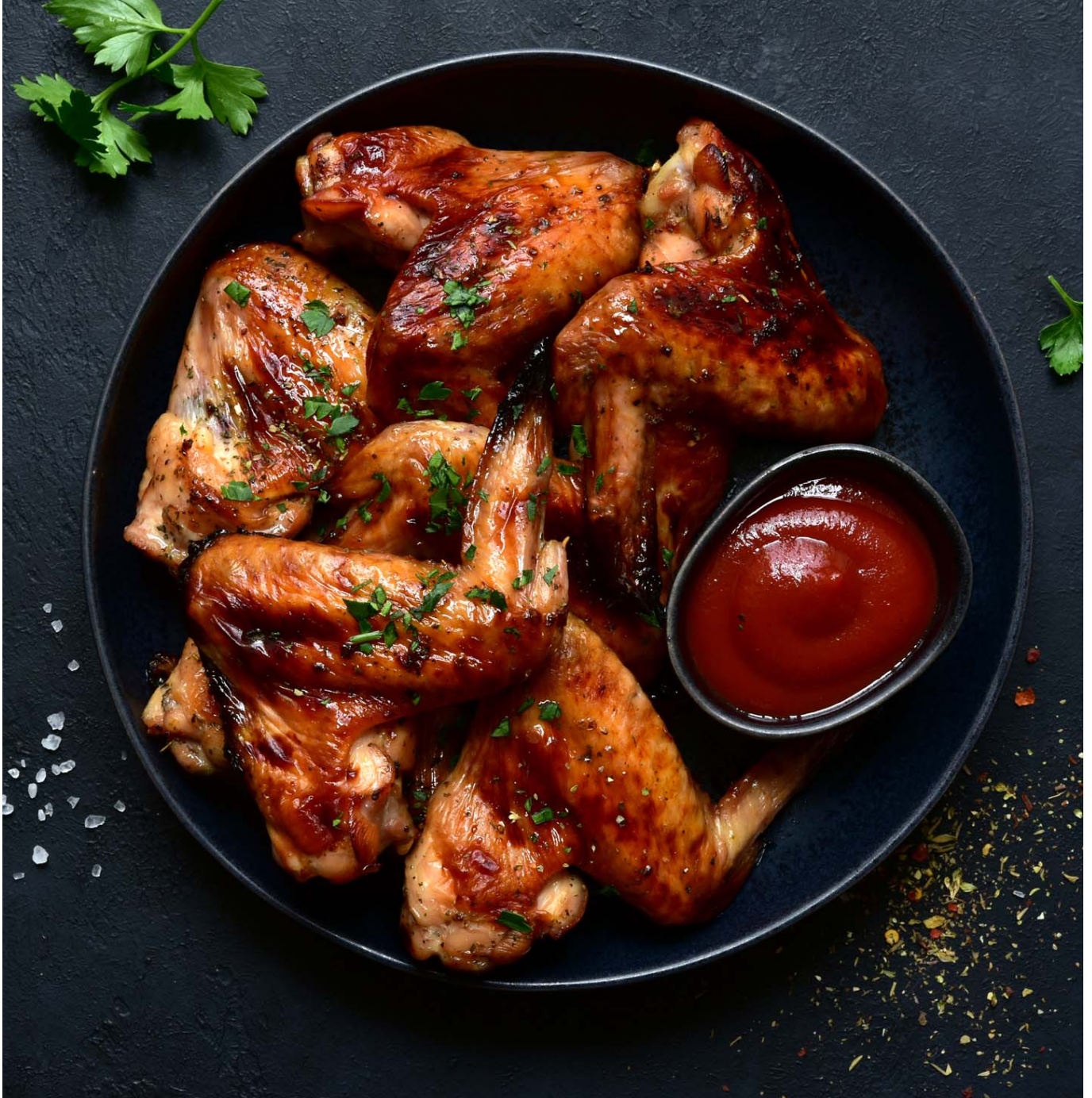




5 Essentials to always keep in your Pantry



Royco

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Pantry

Published November 7, 2022

With a few versatile ingredients readily available in your pantry cupboard, and a batch of easy recipes, preparing dinner becomes a breeze. Plus, you're left to enjoy what really matters the most – connecting with your family at dinnertime. Here are the 5 essentials that will help you whip up a delicious dinner, no matter how manic your day has been.

ROYCO BUTTER CHICKEN CURRY DRY COOK IN SAUCE

When you have [Royco Butter Chicken Curry Dry Cook in Sauce](#) in your pantry, any night can be curry night. Just mix the contents of the packet with water, then pour it over whatever you have to work with. Chicken is the classic approach, but you can change things up by using the veggies you have in your fridge - like cauliflower, baby marrows and how about that tin of chickpeas? Follow the basics of [this recipe](#) and in a matter of minutes you'll have a delicious weeknight dinner for the whole family. Keep a tub of long-life cream, or tin of coconut milk in your pantry and you'll have everything you need for this fragrant curry on standby.

ROYCO'S CREAMY MUSHROOM SAUCE

If there's one pantry essential that goes well with just about anything and everything, it's [Royco Creamy Mushroom Sauce](#). You've got a pack of lamb chops defrosting, but you're not sure what to do with them? Simply pan fry your chops to perfection and smother in Royco's Creamy Mushroom Sauce. Serve with a baked potato and side salad for a truly scrumptious dinner. With the same sachet of magic, you have another great meal on the table in under 30 minutes: [Pasta with Creamy Mushroom Sauce](#).

RICE

One pantry essential you can always count on to deliver a wide range of dishes is rice. Rice doesn't just have to be the humble side, try it in new and exciting ways; like these [Stuffed Cabbage Rolls](#). This is a special all-veggie dish that takes the simple ingredients of cabbage, rice and cheese to the next level. Rice can even be the star of the show, when prepared as one of SA's most loved foods – Breyani . Flavoured with Royco; rice becomes a truly iconic meal that is easy enough for weeknights and special enough for celebrations.

ROYCO'S SWEET AND SOUR SAUCE

The sweet tangy taste of [Royco Sweet and Sour Sauce](#) is a multi-functional sauce that is a goodie to stock up on. Slice up whatever veg you have in the fridge, and create a quick and crunchy stir fry by just adding the flavour with Royco Sweet and Sour Sauce. Top with toasted sesame seeds for the finishing touch. A pack of chicken wings in the freezer and this handy sauce in the pantry can turn a night into a finger-licking feast. Mix the contents

of the packet with water, then pour it over the chicken wings before popping them in the oven for the [ultimate sticky wings](#).

PASTA

The pantry essential you should never be without, especially if you have kids in the house! From slurpy spaghetti and tagliatelle, to versatile penne and macaroni, when you have pasta in the pantry you never need to wonder what's for dinner. With a few of Royco's fabulous pasta bases and sauces in the pantry too, you can create an assortment of pasta meals - conveniently, quickly and deliciously. One of our fast, fabulous favorites includes this [Mediterranean Pasta Bake](#), because a tub of feta is often handy in the fridge. [Cheesy Chicken Pasta](#) is another quick hit. Keeping a bag of frozen peas in the freezer is a great way to add a green pop even if you're all out of fresh produce.

With the right essentials in your pantry, not only does cooking dinner become quick, easy and convenient, but you have the freedom to be creative, experiment and try new dishes with your readily available products. And when dinner is sorted, it leaves more time for you to share with your family around the table.

Recipes mentioned in this article



[Butter Chicken Curry](#)

Cooking time

25 mins

Preparation time

15 mins



[Pasta with Creamy Mushroom Sauce](#)

Cooking time

10 mins

Preparation time

15 mins



Stuffed Cabbage Rolls

Cooking time

75 mins

Preparation time

20 mins



Sticky Chicken Wings

Cooking time

15 mins

Preparation time

5 mins



Mediterranean Pasta Bake

Cooking time

35 mins

Preparation time

10 mins



Cheesy Chicken Pasta

Cooking time

20 mins

Preparation time

15 mins

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5 Ways with Royco Cheese Sauce

For drizzling, dipping, dolloping and drenching - Royco's Cheese Sauces are as versatile as they are delicious.

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