

A NEW GENERATION OF READY-MADE MEALS

Podravka innovations

- ✓ Just heat and serve
- ✓ The taste of home cooking
- ✓ No added additives or preservatives
- ✓ No colouring or palm oil



A new generation of ready-made meals

For more than 75 years, **Podravka** has been recognised for its innovations, and constant high quality of products and operations that are compliant with national and international quality and health standards. As the **Croatian market leader in the category of ready-made meals**, Podravka has understood local and global flavours, and local and global cuisine for more than 65 years. The company decided to go one step further, and open the **Podravka Culinary Institute**, made up of a team of expert chefs, nutritionists, and food safety engineers.

Podravka innovations

- Ready-made meals in a pouch in 2.5 kg packaging
- Transport box 2 x 2.5 kg = 5 kg
- Sterilised ready-made meals
- Premium ingredients
- The taste of home cooking and traditional flavours
- No added preservatives, additives, colouring or palm oil, GMO free
- Just heat and serve
- Distribution and storage at room temperature

Scan for the declaration!



Why choose Podravka ready-made meals in pouches?

- Save energy and labour in cooking and storing food
- Multifunctional - easy and quick to adapt these meals with other ingredients
- Expiry period: 12 months
- Easier inventory - goods input/output
- Secure packaging - easy use and disposal
- A solution for your challenges - we serve a tasty and high quality meal

The expert support of the Podravka gastro team is always at your disposal for advice, presentations, and ideas about how to improve your operations in the culinary segment.

We create delicious food, strong partnerships and care for our customers and consumers. Read on for suggestions and ideas on how to enrich every meal.



COST-EFFECTIVE



QUICK TO PREPARE



EASY TO OPEN



SIMPLE TO MAKE



EASY TO ENRICH



EASY TO STORE AND TRANSPORT



HOMESTYLE FLAVOURS

CHICKEN PAPRIKASH

- A source of protein

String bean stew with chicken and potatoes

Ingredients

- 2.5 kg **Podravka Chicken Paprikash**
- 800 g **Podravka frozen yellow string beans**
- 800 g potatoes
- 400 g tin **Podravka cubed carrots**
- 1 teaspoon **Vegeta Maestro dill**

Directions

Cut potatoes into cubes and cook about 15 minutes. During that time, cook the beans in salted water until al dente, then drain. Add beans, carrots, chicken paprikash, and dill to potatoes, and cook briefly.

Makes 6 kg of stew





Chicken vegetable barley stew

20
min



Ingredients

- 2.5 kg **Podravka Chicken paprikash**
- 700 g **Zlato Polje barley**
- 1 kg **Podravka frozen Royal vegetable mix**

Directions

Cook barley and vegetables separately. Heat chicken paprikas, add in drained barley and vegetables, and mix well.

Makes 5.2 kg of stew



Paella with sausages

15
min



Ingredients

- 2.5 kg **Podravka Chicken paprikash**
- 300 g yellow and red peppers
- 250 g **Podravka Kranj sausages**
- 200 g **Podravka sugar corn**
- 2 kg cooked **Zlato Polje parboiled rice**
- 1 teaspoon **Vegeta Maestro parsley**

Directions

Slice sausages and finely chop peppers and fry briefly. Add chicken paprikash and sugar corn and cook together for a few minutes. Stir in rice and parsley, and mix well.

Makes 5.25 kg of paella



BOLOGNESE SAUCE

- Rich in protein



Lasagna Bolognese

Ingredients

- 400 g **Podravka Bechamel sauce**
- 3 L water
- 100 g **Podravka smooth flour**
- 2.5 kg **Podravka Bolognese sauce**
- 100 g grated cheese
- 28 lasagna noodles

Directions

Add bechamel sauce to lukewarm water. Near the end of cooking, add in flour that has been mixed with a little cold water. Mix prepared bechamel sauce with the Bolognese sauce. In a deep baking dish, pour in a little sauce and top with a layer of noodles. Add another layer of sauce and sprinkle with grated cheese, and top with another layer of noodles. Continue until all ingredients have been used up, with the remaining sauce on top, and sprinkle with cheese.

Bake in oven preheated to 180°C for about 45 minutes.

Makes 28 portions





Moussaka with potatoes and Bolognese sauce



Ingredients

- 2.5 kg **Podravka Bolognese sauce**
- 3.5 kg potatoes
- 300 g **Podravka Bechamel sauce**
- 3 L water
- 250 g sour cream
- 2 eggs

Directions

Cut potatoes into slices. Add bechamel sauce to lukewarm water and cook until the sauce is thickened. In a baking dish, place a layer of potatoes and top with Bolognese sauce. Continue alternating until all ingredients are used up. Mix bechamel sauce with sour cream and beaten eggs and pour over the top of the moussaka. Bake in oven preheated to 170°C for about 50 minutes.

Makes 28 portions



Bolognese with vegetables

Ingredients

- 1 kg **Podravka Bolognese sauce**
- 150 g carrots
- 150 g zucchini

Directions

Coarsely grate carrots and zucchini and add to heated Bolognese sauce and cook briefly. Pour sauce over pasta.

Tip: You can also add pureed tomatoes to the sauce.

Makes 1.3 kg sauce

MEATBALLS IN TOMATO SAUCE

- Source of protein



Spaghetti and meatballs with basil and cheese

Ingredients

- 2.5 kg **Podravka Meatballs**
- 1 tablespoon **Podravka basil paste**
- 300 g grated cheese
- **Zlato Polje spaghetti**

Directions

Place heated meatballs in a serving dish, add pasta and basil, stir together gently and sprinkle with grated cheese. Serve meatballs with spaghetti.





Meatballs with peppers and mashed potatoes

Ingredients

- 2.5 kg **Podravka Meatballs**
- 300 g yellow and red peppers
- **Podravka mashed potatoes**

Directions

Heat meatballs. Slice peppers and fry briefly. Place heated meatballs in a serving dish and sprinkle with fried pepper slices. Serve with mashed potatoes prepared according to the directions on the packaging, and sprinkle with chopped parsley.



Meatballs with zucchini and boiled potatoes

Ingredients

- 2.5 kg **Podravka Meatballs**
- 400 g zucchini
- 800 g potatoes

Directions

Cut potatoes into cubes and cook. While cooking, heat meatballs and coarsely grate or cut zucchini into thin strips and fry briefly. Place meatballs in a serving dish, sprinkle with zucchini and add potatoes.



BEEF GOULASH STEW

- Rich in protein
- High quality loved for generations



Beef, pea and potato stew

Ingredients

- 2.5 kg **Podravka Beef Goulash stew**
- 800 g potatoes
- 600 g tin **Podravka peas**
- 1 teaspoon **Vegeta Maestro thyme**

Directions

Heat goulash. Cut potatoes into cubes and cook. When the potatoes are cooked, add with peas to the goulash and cook together briefly.

Makes 5 kg stew





Goulash with pasta, lentils and carrots



Ingredients

- 2.5 kg **Podravka Beef Goulash stew**
- 400 g tin **Podravka cubed carrots**
- 500 g tin **Podravka lentils**
- 1.2 kg **Zlato Polje fusilli pasta**



Directions

Heat goulash, add in carrots and lentils, and cook briefly. Cook pasta and leave 1 litre of the cooking water, mix into goulash and stir. Serve goulash over cooked pasta.

Makes 3.4 kg stew



Buckwheat and beef goulash stew

Ingredients

- 2.5 kg **Podravka Beef Goulash**
- 300 g potatoes
- 200 g carrots
- 200 g buckwheat
- 1.5 L water
- 1 teaspoon **Vegeta Maestro marjoram**



Directions

Heat goulash, cut potatoes into cubes and carrots into slices and cook. When the vegetables are half-cooked, add the buckwheat and marjoram and cook another 5 minutes. Cover pot and let stand about 10 minutes, then add goulash.

Makes 5 kg goulash





BEANS WITH BACON

- Source of protein
- Source of fibre



Bean and sauerkraut stew (Jota)

Ingredients

- 2.5 kg **Podravka Beans with bacon**
- 500 g sauerkraut, finely sliced
- 2 **Vegeta Maestro bay leaves**
- **Vegeta Maestro black peppercorns**
- 1.5 L water
- 500 g potatoes
- 1 **teaspoon Vegeta Maestro marjoram**

Directions

Place finely sliced sauerkraut in a pot with bay leaves and peppercorns. Add in just enough water to cover and cook about 20 minutes. Cut potatoes into cubes and cook. Add the cooked potatoes with the cooking water into sauerkraut, then add beans with bacon, marjoram, and cook another 10 minutes.

Makes 5.5 kg bean stew



Pasta fagioli

Ingredients

- 2.5 kg **Podravka Beans with bacon**
- 200 g celery root
- 1.5 L water
- 2 **Vegeta Maestro bay leaves**
- 200 g **Zlato Polje macaroni**
- 400 g tin **Podravka chickpeas**
- 400 g tin **Podravka cubed carrots**
- 500 ml **Podravka BIO Passata pureed tomatoes**
- 1 teaspoon **Vegeta Maestro parsley**
- **Vegeta Maestro ground black pepper**

Directions

Grate the celery and cook in a little salted water, add bay leaf. Bring to the boil, then add in pasta and cook about 5 minutes.

Heat beans, and add chickpeas and carrots to pasta. Add in beans with bacon, pureed tomatoes, parsley and a little pepper, and mix well.

Makes 5.5 L pasta fagioli





Bean and barley stew

Ingredients

- 2.5 kg **Podravka Beans with bacon**
- 200 g **Zlato Polje barley**
- 100 g celery and parsley root
- 1.5 L water
- 2 **Vegeta Maestro bay leaves**
- 300 g tin **Podravka cubed carrots**
- 1 teaspoon **Vegeta Maestro marjoram**



Istrian minestrone

Ingredients

- 2.5 kg **Podravka Beans with bacon**
- 600 g potatoes
- 1.8 L water
- 2 **Podravka Maestro bay leaves**
- 400 g tin **Podravka sugar corn**
- 400 g tin **Podravka cubed carrots**
- 1 teaspoon **Vegeta Maestro parsley**

Directions

Coarsely grate celery and parsley root. Cook barley and grated vegetables in lightly salted water, add bay leaves and cook about 40 minutes. When the barley is tender, add beans with bacon, carrots, and marjoram, and cook another 5 minutes.

Makes 5 kg beans

Directions

Heat beans. Cut potatoes into cubes and cook with bay leaves. Add sugar corn, carrots, beans with bacon, and parsley into potatoes with water, mix well and heat.

Makes 5 L bean stew

BAKED BEANS

- Source of protein
- Source of fibre
- Suitable for vegetarians and vegans



Baked beans with bacon and ajvar

Ingredients

- 1.5 kg **Podravka Baked Beans**
- 100 g **Podravka bacon**
- 60 g **Podravka Ajvar mild**

Directions

Cut bacon into cubes and add to beans. Add in ajvar, stir and place in a baking dish. Bake in oven preheated to 190°C about 30 minutes.

Makes 1.6 kg beans





Bean and Bolognese casserole

Ingredients

- 1 kg **Podravka Baked Beans**
- 1 kg **Podravka Bolognese sauce**
- 600 g tin **Podravka kidney beans**
- 400 g tin **Podravka sugar corn**
- 1 teaspoon **Podravka garlic paste**
- **Vegeta Mastro parsley**



Directions

Mix together beans, Bolognese sauce, sugar corn, drained kidney beans, garlic paste, and parsley. Heat together until ingredients are combined. Serve warm or place in a baking dish and bake in oven preheated to 190°C about 30 minutes.

Makes 3 kg beans



Baked beans with vegetables

Ingredients

- 1 kg **Podravka Baked Beans**
- 150 g zucchini
- 150 g tin **Podravka sugar corn**
- 200 g tin **Podravka chickpeas**

Directions

Cut zucchini into cubes. Drain corn and chickpeas and add into baked beans. Mix together and heat.

Tip: : You can bake in oven preheated to 190°C about 30 minutes.

Makes 1.5 kg beans

Podravka 
EXPERT

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Podravka Expert
product line**

