

Our Cooking Classes

At Little Green Kitchen, every class is designed to inspire confident, joyful plant-based cooking. Whether you're looking for quick weeknight meals, bold flavours, or healthier everyday habits, our menus are packed with vibrant ingredients, hands-on techniques, and dishes you'll be excited to recreate at home.

Explore our full range of classes below and find your next delicious culinary experience.

30-Minute Meals

Perfect for busy bees craving something wholesome and delicious at the end of the day. These quick, flavour-packed recipes take you from chopping board to plate in 30 minutes or less.

Menu

- Avocado Flautas with Roasted Tomato Salsa
- Curried Couscous with Balsamic-Roasted Cauliflower and Peas
- Garden Vegetable Paella

Arabian Nights

Step into the warm, spice-filled kitchens of the Middle East. Learn aromatic, crowd-pleasing dishes that make beautiful additions for everyday meals or dinner parties.

Menu

- Baked Aubergine Mechoui with Curried Couscous
- Harira Soup
- Shakshouka with Homemade Vegan Feta

Authentic Indian Cuisine

Learn to use spices with confidence and prepare an authentic Indian meal from scratch. Aromatic, comforting, and full of flavour.

Menu

- Aloo Matar Tikis with Coriander-Mint Chutney
- Keralan Eggplant Coconut Curry
- Vegetable "No Butter" Masala

Classic Thai Favourites

Fresh, fragrant and aromatic Thai classics made from scratch, including your very own curry paste. Our most popular class!

Menu

- Mushroom Tom Yum Soup
- Vegetable Green Curry (paste from scratch)
- Pad Thai with Crispy Tofu

Exotic Asian Salads

Salads with personality. Using fresh herbs, bold spices, and vibrant textures, you'll create Asian-inspired salads that are nutritious, colourful, and anything but boring.

Menu

- Karedok with Spicy Peanut Sauce
- Miso Aubergine, Cucumber and Green Tea Noodle Salad
- Thai Pomelo Salad with Coconut-Tamarind Dressing

Festive Cooking (December Only)

Celebrate the season with bright, modern holiday dishes that feel special yet easy to recreate.

Menu

- Pesto-Filled Christmas Tree Pastries
- Spinach, Potato and Filo Leek Pie
- Stuffed Fig, Vegan Feta and Orange Salad

Flavours of Laos

Explore the bright, bold flavours of Lao home cooking. Fragrant, spicy, and full of surprises, these dishes are simple to prepare and unforgettable to eat.

Menu

- Spicy Smoked Eggplant Dip
- Stuffed Lemongrass Skewers with Peanut Sauce
- Tofu in Coconut Cream with Crispy Basil

Flavours of Southeast Asia

A delicious journey through Singaporean, Malaysian, and Indonesian classics. Spicy, aromatic, and full of fresh local ingredients.

Menu

- Sambal Terong (grilled eggplant in slow-cooked spicy tomato sauce)
- Singapore-Style Coconut Curry
- Vegan Char Kway Teow

Fresh & Flavourful Vietnamese

Light, vibrant Vietnamese dishes filled with herbs, freshness, and crunch. Perfect for our tropical climate.

Menu

- Banh Xeo (savoury coconut crepe stuffed with crunchy veggies), Nuoc Cham
- Fresh Rice Paper Rolls with Mango and Mint, Peanut Dipping Sauce
- Lemongrass-Marinaded Tofu with Basil and Roasted Peanuts

Gluten-Free Cooking

Great for gluten-intolerant cooks or anyone wanting wholesome, naturally gluten-free meals made with flavourful, unprocessed ingredients.

Menu

- "Cheesy" Grilled Polenta with Rocket and Slow-Roasted Tomatoes
- Chickpea and Zucchini Pancakes with Vegan Tzatziki
- Curried Quinoa with Balsamic-Roasted Cauliflower and Lentils

Indonesian Favourites

Authentic plant-based Indonesian dishes made with easy-to-find ingredients. Bold, spicy, and comforting.

Menu

- Classic Nasi Goreng
- Sambal Goreng Tempeh
- Sayur Lodeh

Italian Adventure

Classic Italian comfort food with a fresh, plant-based twist. Creamy, herby, and crowd-pleasing.

Menu

- Pan-Fried Gnocchi with Crispy Basil
- Vegan Mushroom Carbonara
- Dark Chocolate Mousse with Berry Compote

Low-Carb Meals

Lower carb, full flavour. Nourishing everyday dishes that feel light without compromising on taste.

Menu

- Cauliflower Steaks with Chimichurri
- Red Curry Zoodles with Crispy Tofu
- Spiced Chickpea and Tofu Pancakes

Mastering Tofu

This class will change the way you feel about tofu. Learn techniques that transform this humble high-protein ingredient into meals you will feel excited to eat!

Menu

- Black Pepper Five-Spice Tofu
- Grilled Tofu Herb Croquettes with Smoky Salsa
- Marinated Tofu Steaks with Coconut-Chilli Sauce

Mexican Fiesta!

Sensational Soups & Salads

Big bold flavours and colourful plates that make everyday meals so much more fun. Big on satisfaction and spice.

Menu

- "Cheesy" Quinoa-Stuffed Peppers
- Mushroom and Sweetcorn Quesadillas with Fresh Tomato Salsa
- Roasted Cauliflower Tacos with Caramelised Onions and Chimichurri

Fresh, colourful dishes that balance your meals with seasonal produce, vibrant flavours, and plenty of texture.

Menu

- Balsamic Beetroot and Orange Salad, Caramelised Walnuts
- Chilled Pea and Cucumber Soup, Parsley Oil
- Moroccan-Spiced Carrot and Avocado Salad, Coconut Yoghurt

Spicy Szechuan Cuisine

Fiery, aromatic, and addictive. Learn three classic Szechuan dishes made entirely from scratch.

Menu

- Gambien Siji Dou (dry-fried green beans)
- Mapo Tofu
- Yu Xiang Qiezi (Szechuan spicy eggplant)

Sri Lankan Rice & Curry

Discover the warmth of Sri Lankan home cooking. Simple, flavourful, and beautifully layered with spice.

Menu

- Eggplant Moju
- Okra in Coconut Curry
- Tempered Mushroom Curry
- Coconut Sambol

Tasty Tapas

Perfect for entertaining. These flavour-packed bites are fun to prepare and guaranteed to impress.

Menu

- Sesame-Crusted Sweet Potato Wedges with Curried Peanut Sauce
- Spinach and Potato Croquettes with Chimichurri
- Sweetcorn and Kale Fritters with Homemade Sriracha

Time to De-Tox!

Clean, nourishing dishes packed with antioxidants and bright flavours to help you feel good from the inside out.

Menu

- Green Goddess Soup
- Quinoa and Sweet Potato Cakes with Coriander-Almond Pesto
- Warm Soba Rainbow Salad with Miso-Ginger Dressing