

5 easy homemade dog food recipes

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Simple to cook. Loved in the bowl. More variety in everyday life with your dog.

1. Warm chicken and rice bowl

A simple cooked recipe with chicken breast, rice and carrot for dogs, with clear amounts and step-by-step instructions.

Time: Prep 5 min, Cook 20 min · Yield: approx. 500 g finished amount

Ingredients

- 200 g chicken breast, cooked
- 200 g rice, cooked
- 100 g carrot, cooked until soft
- 5 g rapeseed oil

Preparation

1. {'title': 'Cook the chicken', 'text': 'Simmer 200 g of chicken breast in unsalted water for about 20 minutes and pull it apart into small pieces.'}
2. {'title': 'Cook the rice', 'text': 'Cook the rice without salt as stated on the pack until you have 200 g cooked rice.'}
3. {'title': 'Cook the carrot', 'text': 'Peel 100 g of carrot, dice it finely and steam until soft.'}
4. {'title': 'Mix', 'text': 'Combine chicken, rice and carrot and stir in 5 g of rapeseed oil at the very end.'}
5. {'title': 'Cool down', 'text': 'Let it cool to lukewarm before serving.'}

Nutrition per 100 g

133 kcal · 13.5 g Protein · 2.6 g fat · 12.7 g carbs

Note: This recipe is meant as a complementary meal, not as a sole long-term ration. The right amount depends on the individual animal and the whole daily ration. It does not replace an individually calculated feeding plan.

2. Beef and carrot pot

A simple cooked recipe with beef, potato and carrot for dogs, with clear amounts and step-by-step instructions.

Time: Prep 10 min, Cook 30 min · Yield: approx. 600 g finished amount

Ingredients

- 250 g lean beef, cooked
- 200 g potato, cooked
- 150 g carrot, cooked until soft
- 5 g rapeseed oil

Preparation

1. {'title': 'Cut the meat', 'text': 'Cut 250 g of lean beef into cubes of about 2 cm.'}
2. {'title': 'Cook the beef', 'text': 'Simmer in unsalted water for around 30 minutes until tender.'}
3. {'title': 'Cook the vegetables', 'text': 'Peel and dice 200 g of potato and 150 g of carrot and cook them soft during the last 15 minutes.'}
4. {'title': 'Mix', 'text': 'Drain everything, combine it and stir in 5 g of rapeseed oil only after cooking.'}
5. {'title': 'Cool down', 'text': 'Let it cool to lukewarm before feeding.'}

Nutrition per 100 g

134 kcal · 11.6 g Protein · 5.8 g fat · 8.7 g carbs

Note: This recipe is meant as a complementary meal, not as a sole long-term ration. The right amount depends on the individual animal and the whole daily ration. It does not replace an individually calculated feeding plan.

3. Turkey and pumpkin bowl

A light bowl with turkey and vegetables.

Time: Prep 10 min, Cook 20 min · Yield: approx. 480 g finished amount

Ingredients

- 200 g turkey breast, cooked
- 150 g pumpkin, cooked until soft
- 120 g zucchini, cooked until soft
- 5 g rapeseed oil

Preparation

1. {'title': 'Cook the turkey', 'text': 'Poach 200 g of turkey breast without spices in unsalted water for about 20 minutes.'}
2. {'title': 'Prepare the vegetables', 'text': 'Peel or wash 150 g of pumpkin and 120 g of zucchini and cut them into small cubes.'}
3. {'title': 'Steam', 'text': 'Steam the vegetables in a little water for about 10 minutes until soft and drain them.'}
4. {'title': 'Mix', 'text': 'Cut the turkey into bite-sized pieces, mix with the vegetables and stir in 5 g of rapeseed oil now.'}
5. {'title': 'Cool down', 'text': 'Let it cool to lukewarm and serve.'}

Nutrition per 100 g

82 kcal · 13.1 g Protein · 2 g fat · 2.3 g carbs

Note: This recipe is meant as a complementary meal, not as a sole long-term ration. The right amount depends on the individual animal and the whole daily ration. It does not replace an individually calculated feeding plan.

4. Carrot and apple snack

Small cubes for in between.

Time: Prep 10 min, Cook 25 min · Yield: approx. 20 small cubes

Ingredients

- 150 g carrot, finely grated
- 100 g apple, finely grated, without core
- 80 g oat flakes

Preparation

1. {'title': 'Grate', 'text': 'Finely grate 150 g of carrot and 100 g of apple without the core.'}
2. {'title': 'Mix', 'text': 'Fold in 80 g of oat flakes and let the mixture rest for 10 minutes.'}
3. {'title': 'Spread', 'text': 'Spread the mixture about 1 cm thick on a baking tray lined with baking paper.'}
4. {'title': 'Bake', 'text': 'Bake at 150 °C top and bottom heat for about 25 minutes until the surface is dry.'}
5. {'title': 'Cut', 'text': 'Let it cool completely, cut into small cubes and keep refrigerated.'}

Nutrition per 100 g

126 kcal · 3.7 g Protein · 1.7 g fat · 25 g carbs

Note: This snack is a small extra in between and does not replace a meal.

5. Tender chicken strips

A pure snack without additives.

Time: 20 min · Yield: approx. 150 g snack amount

Ingredients

- 150 g chicken breast, cooked

Preparation

1. {'title': 'Cook', 'text': 'Cook 150 g of chicken breast without spices in unsalted water for about 15 minutes.'}
2. {'title': 'Cool down', 'text': 'Take the meat out of the water and let it cool completely.'}
3. {'title': 'Pull apart', 'text': 'Pull it into thin, bite-sized strips without cartilage or firm parts.'}
4. {'title': 'Serve', 'text': 'Offer small portions and use the rest within two days, kept refrigerated.'}

Nutrition per 100 g

165 kcal · 31 g Protein · 3.6 g fat · 0 g carbs

Note: This snack is a small extra in between and does not replace a meal.

Hair analysis combined with personal nutrition consulting, for a more individual view of your dog's diet.

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