



## WEEKLY SPECIALS

**Strawberry Caprese Salad:** Mix strawberry, pesto and mozzarella and enjoy!

**Lasagna Rolls:** Heat in a pan in oven until warm through at 350F, or plate and heat in microwave.

**Peanut Butter Pie:** NO RULES! Have at it!

**BBQ Tofu Sandwich:** Heat tofu in a pan, assemble sandwich with all the fixings,. Enjoy street corn salad on the side.

**Enchilada Soup:** Heat in pan and top with toppings!

## PANTRY ITEMS

**Hollan-don't Sauce:** To heat hollan-don't sauce warm skillet on lowest setting, add sauce and heat until just warm. Add water to thin it out as needed. Make sure not to heat this on too high of a temperature because it will cause sauce to thicken (still tastes good though!)

**Frozen Cookies:** Preheat oven to 350F, place however many cookies you would like to enjoy on a lined cookie sheet, bake for 10-14 minutes. Both the orange cardamom and brown butter rosemary cookies will look a little underdone so make sure not to leave them in the oven too long.

**Frozen Soups:** Take out to thaw, add soup to pan and heat until your desired temperature.

**Winter Squash Ravioli:** Boil salted water in pot, stir water to get it moving and add ravioli. Cook by stirring occasionally until done, about 5 minutes. Ravioli will float to top when it's done. Top with your favorite sauce (ours is our pistachio pesto, also great with a browned butter sage sauce, or simply with olive oil, salt, and chili flakes).

**Winter Squash Lasagna:** If you have time thaw in fridge overnight then bake on 375F for about 60 min. To heat from frozen place in a 375F degree oven for about 90 min.

**Caramelized Mushroom Hand Pie:** Preheat oven to 350F and cook 20-30 min.