



## WEEKLY SPECIALS

### DATE NIGHT

**Kale Caesar Salad:** Toss salad and dressing, plate in your favorite bowl. Top with tomatoes and croutons (warm tomatoes in a pan before plating)

**Chikin Piccata:** Heat potatoes in a pan or microwave until warm, toast chikin in a pan to keep the crunch and warm them up, alternatively you could warm them in the oven and broil at the end. Warm piccata sauce in a pan or microwave. To plate scoop a generous portion of potatoes, top with chikin and pour over the magic piccata sauce.

**Chocolate Espresso Cupcake:** NO RULES! Have at it!

**Caramelized Mushroom Hand Pie:** To heat finish by baking in 350F degree oven for 15-20 min, checking at 10 min.

**Truffle Mac and Cheese:** Preheat oven to 350F, Remove lid, and cover with tinfoil or a pan, pop in oven for about 35 min or until warm through, take lid off and broil to make a crispy top. Alternatively you can heat this in the microwave but you will be missing out on the crunchy topping.

**Arepas:** To heat place bbq mushrooms in a pan until warm, toast corn cakes in a pan or toaster. To serve make a slider with the corn cakes, mushroom and salsa. If you don't want messy fingers make it open face.

### 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.