

REHEATING INSTRUCTIONS

WEEKLY SPECIALS

Date Night: **Crostinis:** Using broiler on your oven, toast one side of the baguette, flip it over and top it with the "crab mixture" and cheese, broil on low until cheese becomes melty. **Almond Burrata over Polenta with Roasted Tomatoes and a Parsley Chimichurri Sauce:** first warm polenta and tomatoes in a pan, to plate place the polenta then the tomatoes, place the burrata in the middle and drizzle the chimichurri sauce over top. **Blood Orange Hibiscus Cheesecake:** remove from freezer ~20 mins before enjoying!

Truffle Risotto: Heat risotto in a pan, add water if needed. Asparagus can be heated in the pan as well, or roast for about 10 minutes at 400F.

Curry Lentils: Heat the rice and lentils separate in a pan or microwave. Sauté the kale and tomatoes until warm and vibrant green. Plate the rice with the lentils over top, then add sautéed kale, tomatoes and top with crema.

Taco Trio: Heat each taco meat in a pan or microwave, top the carnitas with cilantro slaw, the grilled "chicken" with corn salsa, and the mushrooms with bean salsa. Put crema on all the tacos! Enjoy!

Spicy Crabby Nigiri: Heat rice cakes and top with the chickpea "crab", top with avocado and sriracha mayo.

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).

