



WEEKLY SPECIALS

DATE NIGHT

Beet Salad: NO RULES! Have at it!

Khao Soi: Heat broth, add noodles and top with toppings.

Lime Ginger Coconut Cake: NO RULES! Have at it!

Braised Artichokes: Heat artichokes in the oven on 350F for 10-15 min or until warm.

Black Bean Sweet Potato Enchiladas: Preheat oven to 350F, remove lid, and warm up about 20 min. Top with more crema, you won't be upset about it!

Butter Roasted Mushrooms: Heat polenta in a pan, heat veggie mixture in a pan. Plate with polenta on the bottom and top with veggie mixture.

Sesame Pomegranate Tofu: Heat coconut rice in a pan (add water if needed), heat tofu mixture in a pan. To plate scoop coconut rice into a bowl and top with tofu mixture.

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.

Mushroom Hand Pies: Heat oven to 350F, line cookie sheet with parchment paper. Cook for 20 min if thawed or 30 min if frozen.