

# LUNCH MENU



03.19



## SIMPLY HEALTHY CAESAR

TO SERVE: Enjoy cold or room temperature - or warm your cauliflower and shredded sprouts for a warm cool combo. Toss with dressing and Pecan Parm.



## CURRIED BUTTERNUT SOUP

TO REHEAT: Warm gently in sauce pan over medium heat. Season with salt, pepper and serve with a sprinkle of toasted pepitas.



## GOOD CLEAN VEGAN LASAGNA

TO SERVE: Your lasagna is delivered in an oven safe dish. Preheat oven to 325 degrees. Remove the lid, reserve the basil, sprinkle your lasagna with a tablespoon of water and cover with foil. Place lasagna in oven - either directly on the oven rack or in a shallow water bath in a larger Pyrex (this will help retain moisture). Reheat until warmed through for -25 minutes, or to desired temp. Remove foil, and finish with a sprinkle of chiffonade basil.



## GREEN THAI CURRY

TO SERVE: Warm to desired temp, top with Sriracha toasted coconut and cashews, and fresh herbs: cilantro and scallions and a squeeze of lime! Like more spice? We like ours with drizzle of sriracha!



## SUSHI STYLE BUDDHA BOWL WITH GINGER PICKLED KRAUT + NORI WRAPS

TO SERVE: Empty the contents of the jar into a large serving bowl. Top with our homemade Creamy Wasabi Dressing and a sprinkle of fresh scallion + cilantro. Serve with the Ginger Cabbage Kraut and Nori Wraps on the side.