

# LET'S DO LUNCH

10.21



## ASIA SIGNATURE SALAD W/ ROASTD BROCCOLI

TO SERVE: We are loving this salad served warm or cold. For a warm option, lightly heat all ingredients in a saute pan and top with dressing and crushed peanuts. Stretch it as a meal to share? Add a protein of your choice (great with chicken or tofu).



## CURRIED BUTTERNUT SOUP

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



## RAINBOW THAI STIRFRY W/ PERFECT PEANUT SAUCE

TO SERVE: Serve warm as a stir-fry with a drizzle of our homemade Perfect Peanut Sauce and top with crushed peanuts. Finish with fresh herbs: mint, cilantro + scallion. This dish is wonderful on it's own as a light vegan meal or pairs well with roastd chicken.



## BETTER THAN BOLOGNESE OVER CREAMY POLENTA

TO SERVE: Gently empty all contents into a sauté pan and warm to desired temp. Garnish with a sprinkle of our house made Mac Nut Parmesan and fresh parsley.



## CAULIFLOWER CHICKPEA CURRY

TO SERVE: Heat in a sauce pan over medium heat on the stove top. Serve with a sprinkle of sriracha roasted cashews + coconut, a squeeze of lime, and fresh cilantro and scallions. Sprinkle with red pepper or a drizzle of sriracha if you like a little more spice! This dish pairs well with Naan bread and roasted chicken.