

LET'S DO LUNCH

09.23



FARMERS MARKET SIGNATURE SALAD

TO SERVE: Empty the contents of the jar into a large serving bowl and toss with the vinaigrette. Top with mixture of pistachio, pepitas and dried cranberries. Pairs well with cubed avocado and a squeeze of lemon.



BAKED POTATO SOUP

TO REHEAT: Pour into a sauce pan and warm over medium heat until steamy. Stir occasionally to ensure even heating. Toppings are key! Garnish with fresh chopped green onion + coconut bacon. Pairs well with a sprinkle of cheddar cheese if desired.



CREOLE STYLE JACK CAKES W/ CABBAGE SLAW + REMOULADE DIP

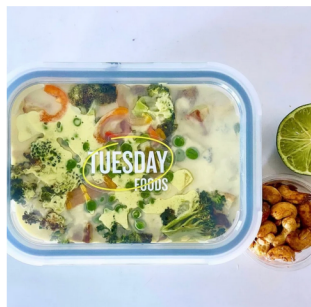
TO REHEAT: Heat a small amount of oil in the bottom of a fry pan or cast iron skillet. Heat on each side for a few minutes, or to your desired temperature.

Serve on butter lettuce leaves with a delicious vegan remoulade sauce, a sprinkle of fresh spring onions and a side of crunchy slaw.



RAINBOW STIR FRY 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 organic chicken.



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!