

LET'S DO LUNCH

03.10



COLORADO COBB SALAD W/ VEGAN PEPPERCORN RANCH

TO SERVE: Cut open the avocado, and cube. Empty the contents of the jar into a large bowl and toss with dressing. top with a sprinkle of our coconut "bacon". This salad would pair well with hard-boiled eggs or organic chicken for added protein punch.



DETOX BROCCOLI SOUP

TO SERVE: Reheat over medium heat on the stove top. Season with salt, pepper, and a sprinkle of sunflower seeds. Optional: squeeze of lemon and fresh herbs if desired.



SESAME MISO UDON BOWL

TO SERVE: We love this dish served cold. Toss with Goop Almond Miso Dressing, and a sprinkle of roasted cashews. Pairs well with poached or hard boiled egg for added protein.



CAULIFLOWER STEAKS W/ROASTED CHICKPEAS + LEMONY KALE SALAD

TO SERVE: Warm the Cauliflower steaks and kale in a saute pan with a little olive oil, over medium heat on the stove top. Or heat the whole dish in an airfryer at 350 degrees - until the food is crispy to your liking and comes to temperature. Serve with a drizzle of tahini dressing.



CILANTRO LIME BURRITO BOWL

O SERVE: This dish can be served room temperature or you can warm the rice, corn, beans and sweet potato components in a saute pan on the stove top. Keep the romaine and cabbage cold and crisp, toss to combine. Once plated - drizzle with our house made Avocado Dressing, a bit of salsa and a squeeze of lime. .