

LET'S DO LUNCH

03.17



MEXICAN STYLE CHOPPED SALAD

TO SERVE: Separate the rice from the crunchy veggies and warm them on the stove top if desired. Add the salad to a large serving bowl and toss with our house made Goji Chipotle Dressing inspired by Cafe Gratitude, cubed avocado, pepitas and a squeeze of lime if desired.



SUMMER HARVEST TORTILLA SOUP

TO SERVE: Serve with diced avocado, a sprinkle of pepitas, and a generous squeeze of lime for some tang. To stretch for the family - serve over jasmine rice, guacamole and tortillas. We love crushing the provided tortilla chips to add on to top or eat as a side with your soup.



SPICED CAULIFLOWER FRITTERS W/ROOT FRIES

TO SERVE: preheat oven to 350. Heat on a baking sheet for 10 - 15 minutes or until fries are crisp. This dish also reheats well in the air fryer if you have one.



SESAME CARROT BUDDHA BOWL

TO SERVE: This dish can be served at room temp or as a warm stir-fry. Shake or stir the dressing - separation is normal. Serve topped with tamari toasted almonds and coconut + fresh mint and scallions.
Note: This dish is perishable - enjoy at the beginning of the week



SAVORY THAI NOODLES W/BRUSSELS + BUTTERNUT SQUASH

TO SERVE: Simply pop all ingredients into a sauté pan to warm - add a touch coconut oil as needed to loosen noodles + sauce (shouldn't take much!). Garnish with crushed peanuts, a squeeze of lime, cilantro and scallion - and if you like a little spice: a sprinkle of red pepper flakes or a drizzle of sriracha.