



SOUTHWESTERN SALAD

TO SERVE: Empty the contents of the jar into a large bowl. Serve with a drizzle of dressing and top with crumbled tortilla chips and pepitas. Pairs well with roasted chicken for added protein.



06.03



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.



SPRING ROLL BOWL

TO SERVE: Empty the contents into a large bowl. Garnish with chopped peanuts, and fresh herbs (cilantro, basil + mint) a drizzle of ginger sesame dressing, and a squeeze of lime.



TERIYAKI TEMPEH FRIED RICE

TO SERVE: Stir fry in a heated wok or large saute pan on Med-High heat to incorporate the sauce and warm-up all of the components. Top with herbs, crunchy peanuts, and a squeeze of fresh lime. Serve with provided kimichi. This dish pairs well with poached or scrambled egg.



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!



CRUDITÉS + DIPS

Nacho "Cheese" Dip

Warm on the stove. Serve with veggies or tortilla chips, or drizzle on steamed broccoli or baked potatoes.

Cilantro Pepita Pesto

Enjoy on pita wedges, crackers or a crusty piece of bread. We love it as a simple light + bright dip for our veggie crudités! Pairs well with Tortilla Soup and Southwestern Salad.