

June 16



LUNCH MENU:



Szechuan Carrot Soup

Prep tip: This soup may thicken in fridge - add water to desired consistency - salt, pepper and spice to taste. Garnish with curried almonds and coconut.



Israeli Power Salad

Note: We recommend eating this at the beginning of the week for optimal freshness.

TO SERVE: Top with crunchy peanuts, scallion. Pairs well with avocado.



Taco Time W/ Mushroom Taco "Meat"

TO SERVE: Pull out the veggies, heat the "taco meat" in a sauté pan for 3-5 minutes on medium heat to warm and brown. Pile over the lettuces, top with Cilantro Jalapeno Vinaigrette, fresh herbs, toasted pepitas, avocado and a squeeze of lime. This dish can be served as a salad and enjoyed with Siete tortilla toasted, we love ours served like a tostada! Pairs well with our Bitchin Sauce.



Roasted Broccoli Buddha Bowl

TO SERVE: Warm all ingredients in a saute pan or wok over medium heat. Dress with with our homemade Perfect Peanut Sauce and garnish with provided toasted peanuts. Top with cilantro, scallion. This bowl works well at room temp too. Pairs well with roast chicken if desired.



Tikka Massala W/ Basmati Rice

TO SERVE: Warm all components to your desired temp and top with fresh cilantro. This week's Tikka has a bit of a kick! Add a drizzle of our house made Vegan Tzatziki Sauce for cooling, and for complimentary flavor. Salt and pepper to taste. Pairs well with Naan bread.