

LET'S DO LUNCH



06.03



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



SUMER 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, scallion) 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!