

# LUNCH MENU



04.23



## MOROCCAN SPICED STEW

TO SERVE: Soup may thicken in fridge - add water to desired consistency. For an even heartier meal, pair the stew with cooked rice, quinoa, cous cous or even naan. Top with our NEW! Savory Seed Granola with Currants.



## "KAIL" CAESAR SALAD WITH DINO KALE, CRISPY CHICKPEAS, AND PECAN PARMESAN

TO SERVE: Empty all of the contents into a large salad bowl, toss with our Vegan Caesar Dressing and finish with a sprinkle of Vegan Pecan Parmesan and squeeze of fresh lemon. \*Dressing and Parm are found inside your jar this week.



## RAINBOW GRAIN BOWL

TO SERVE: We like this one warm, cold or combo. If desired - warm chard and roasted veggies in sauté pan to desired temp - pile over fresh greens and top with provided topping (mix of pumpkin seeds, sunflower seeds, pistachios and cranberries) and dressing.



## GOOD CLEAN VEGGIE BURGER WITH ROOT VEGGIE FRIES + AVOCADO RANCH DRESSING

TO SERVE: Warm burgers in sauté pan on med | high heat, with 1/2 T olive oil for 2 to 3 minutes per side until warmed through and starting to brown.



## TACO TIME WITH PORTOBELLO WALNUT "MEAT" AND VEGAN CHIPOTLE RANCH

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 provided Siete Tortilla Chips. Pairs well with this week's Chipotle Cashew 'Queso'.