

REHEATING INSTRUCTIONS

WEEKLY SPECIALS



Lemongrass Soup with Sesame Crusted Tofu: Place the soup in a pot and heat until desired temperature. Warm Tofu on a pan until heated through. To plate, divide rice between two bowls, top with soup and place tofu on top. Garnish with cilantro and peanuts.

Winter Squash Lasagna: Preheat the oven to 350F, place lasagna on a baking dish, cover with tinfoil or a metal pan and heat until desired temperature (about 30-45 minutes) or alternatively warm it in the microwave. Pro tip--broil at the end of warming to get that melty brown cheese topping.

Pesto Grilled Cheese on Homemade Focaccia: Slather one side of each slice of focaccia with mayo (this will be the side you grill), with bread mayo side down slather pesto on one side of focaccia and layer cheese and caramelized onion jam. Put the focaccia slices together to form a sandwich and grill mayo side down, flipping after you get the perfect crust. The cheese will get melty but needs a little more time than dairy cheese, so don't rush the cooking. A lid on your pan can help speed up the melt.

Greek Buddha Bowl: Take raw veggies salad out of the jar and place aside. Heat skillet and add in soy curls, cook until warm. At the same time take the quinoa rice and heat in a pan or microwave. To plate, place quinoa rice in a bowl, top with soy curls and then evenly distribute veggies. Garnish with tofu feta, tzatziki sauce, mint oil and herbs.

PANTRY ITEMS

Hollan-don't Sauce: To heat hollan-don't sauce warm skillet on lowest setting, add sauce and heat until just warm. Add water to thin it out as needed. Make sure not to heat this on too high of a temperature because it will cause sauce to thicken (still tastes good though!)

Frozen Cookies: Preheat oven to 350F, place however many cookies you would like to enjoy on a lined cookie sheet, bake for 10-14 minutes. Both the orange cardamom and brown butter rosemary cookies will look a little underdone so make sure not to leave them in the oven too long.

Frozen Soups: Take out to thaw, add soup to pan and heat until your desired temperature.

Winter Squash Ravioli: Boil salted water in pot, stir water to get it moving and add ravioli. Cook by stirring occasionally until done, about 5 minutes. Ravioli will float to top when it's done. Top with your favorite sauce (ours is our pistachio pesto, also great with a browned butter sage sauce, or simply with olive oil, salt, and chili flakes).