



CARROT GINGER SOUP

TO SERVE: Soup will thicken in fridge - add water to desired consistency - salt + pepper to taste. Add a sprinkle of cayenne or red pepper flakes for spice. Serve with fresh scallions and cilantro.



04.16



THAI STYLE NOODLE SALAD

TO SERVE: Serve this salad cold with a drizzle of our house made Sesame Ginger Dressing. Garnish with lime wedges, a sprinkle of crushed sweet ginger peanuts, and your favorite mix of herbs. All the fresh, crunchy toppings are provided. NOTE: Enjoy this salad at the front end of the week for optimal freshness.



CURRIED CHICK-UN WRAP WITH SEASONAL SALAD

TO SERVE: Enjoy with our fresh mixed slaw. Top with provided lemon poppy seed dressing. Please enjoy at the front end of your week for optimal freshness!



SUSHI STYLE BUDDHA BOWL WITH GINGER PICKLED KRAUT + NORI WRAPS

TO SERVE: Empty the contents of the jar into a large serving bowl. Top with a our homemade Creamy Wasabi Dressing and a sprinkle of fresh scallion + cilantro. Serve with the Ginger Cabbage Kraut and Nori Wraps on the side.



FALAFEL BOWL

TO SERVE: Warm the Falafel in a saute pan for a few minutes on each side- just until warm. Leave the lettuces crisp, and enjoy as a salad with a drizzle of Tahini Dressing. Serve this dish with our house made Vegan Tzatziki Dip and pita chips on the side.



NOTES ON DIPS

Light + Bright Edamame Dip - Pairs well with pasta, zoodles, or as a spread on rustic toast. We love it as a simple light + bright dip for our veggie crudités.

Vegan Tzatziki - This would make the perfect dip for fresh vegetables and warm pita, served with olives. Pairs perfectly with this week's Falafel Bowl.