

8/9/2022

MAIN ENTRÉE OPTIONS (SELECT AT LEAST ONE)

Dish	Cooking Instructions	Mix & Match Suggestions
<p>Thai grilled pork tenderloin (Half orders = .75 lbs. Full orders = 1.5 lbs.)</p> <p>AND/OR</p> <p>Grilled Thai chicken breasts w/basil & lemongrass (Half orders = 2 breasts. Full orders = 4 breasts.)</p> <p>AND/OR</p> <p>Shrimp & basil stir-fry (Half orders = .5 lbs. Full orders = 1 lb. Please eat the shrimp within two days of delivery for optimal freshness)</p> <p>AND/OR</p> <p>Green bean and tofu salad w/ peanut dressing (Half orders = 1lbs. Full orders = 2lbs.)</p>	<p>Serve the pork warm or at room temperature. Cover Pyrex w/ foil and cook pork in a preheated 350-degree oven for 10 minutes or until hot to your liking. You can also give it a quick pan sear in a hot skillet with a splash of olive oil or serve it cold if desired.</p> <p>Serve hot, cold, or at room temperature. Serve w/ chopped herbs and lime wedges as desired. We packaged whole limes in your cooler for use on all dishes.</p> <p>Best warm. Zap these in the microwave to take the chill off. Serve with lime wedges alongside. Give it a good shake of your favorite hot sauce to kick up the heat.</p> <p>Best cold or room temperature. Season to taste with salt, then sprinkle with more red-pepper flakes as desired.</p>	<p>Marinating lean pork tenderloin with chilies, ginger, garlic, shallots, cilantro, lime, and tamari (or coconut aminos sub for the average), then searing it until it's just barely medium-rare ensures that it's tender and juicy. Try the pork for dinner with the Thai salad or noodles for dinner. Take leftovers for lunch with snap peas and sweet potato disks.</p> <p>This fast but fabulous chicken dish pairs Thai-inspired flavors with fresh herbs. Boneless, skinless chicken breasts have weeknight appeal, largely because they are so versatile. Try the chicken with the snap peas and sweet potato disks for dinner. Take leftovers for lunch with the Thai salad or noodle bowl.</p> <p>You can do much more with your farmers' market basil than making pesto. Just toss a bunch in a hot pan as the finishing touch on well-seasoned shrimp, and you have a fuss-free summertime dinner. Try the shrimp with the noodles and snap peas for dinner. Take leftovers with sweet potatoes or Thai salad for lunch.</p> <p>Inspired by the combination of peanut sauce with vegetables in Southeast Asia, this streamlined salad would work just as well as a vegetarian main dish to eat with rice or noodles. The green beans are cooked for only a short while so that they stay crunchy. Try the tofu for dinner with a side of sweet potato disks and Thai salad. Take leftovers for lunch with the noodle bowl and snap peas.</p>

PLUS SIDES ON NEXT PAGE

PLEASE FILL OUT THE DISH RETURN FORM BELOW AND PUT IT IN YOUR COOLER. COOLERS, WASHED DISHES, AND ICE PACKS WILL BE PICKED UP ON TUESDAY AFTER 10:30AM. We need a full set of dishes each week, so please transfer your food to your own containers when necessary. Please put lids on the containers to prevent chipping in transit. We pick up on Tuesdays regardless of whether you order or not. Thank you!

	DISH	QUANTITY RETURNED
NAME: _____	11 CUP RECTANGLE	_____
	7 CUP ROUND	_____
	6 CUP RECTANGLE	_____
	4 CUP ROUND	_____
	3 CUP RECTANGLE	_____
	BALL JARS	_____
	ICE PACKS	_____

We will pick up your coolers and washed dishes on Tuesday. Please have them out by 10:30 am.
Late cooler returns may be subject to a fee unless you notify us in advance.

ACCOMPANYING SIDES
(DELIVERIES COME WITH ALL FIVE. UPSIZE ON REQUEST)

Thai red curry rice noodles w/ red bell peppers, green beans, spinach, baby bok choy, shiitakes, scallions, fresh herbs, & lime. (6 cup Pyrex. Select ingredients omitted on request.)

Best warm. Give the noodles a quick pan-fry in a hot skillet. Fold the vegetables into the noodles, tossing until coated with sauce and heated through. Add a squeeze of lime juice to taste, top with scallions, basil, mint, & cilantro as desired. The herbs and lime are packaged separately in your cooler.

This one-pot noodle dish has lively textures and super-satisfying flavors. A homemade curry paste made with fresh chile, garlic, ginger, lemongrass, and spices, results in a more complex, intense flavor than the usual jarred version. It's heavenly on the rice noodles and lightly sautéed mixed vegetables. Try the noodles for dinner with a side of pork, chicken, shrimp, or tofu, or take them as a grab-and-go lunch.

Roasted sweet potato slices w/ Thai pesto (4 cup Pyrex. Pesto is packaged on the side and contains cilantro, basil, coconut, pistachios, garlic, jalapeno, lemon, & olive oil. Select ingredients omitted on request.)

Sweet potatoes are best warm. Reheat 30-60 seconds in the microwave or pop them in the oven or a hot pan. Serve with pesto as desired. The pesto can be thinned with water or olive oil if necessary. Bring it to room temp before eating.

This vegan Thai-inspired pesto of fresh herbs, coconut, and garlic is excellent on top of the sweet potatoes. It's unexpectedly filling, especially with a side of snap peas and Thai salad. They also go well with the main entree or noodles.

Blistered snap peas w/peanuts & crunchy coconut (3 cup Pyrex. Select ingredients omitted on request. Broccoli sub available. Peanuts & coconut are packaged on the side in your cooler for use on all dishes.)

Best hot. Give the snap peas a quick blast in the microwave. Stir chile, coconut aminos, lime juice, honey, sesame oil, and ginger sauce in a small bowl to combine. Mix in peanuts and coconut and spoon over snap peas.

Cooking snap peas hot and fast in a skillet develops their delicate flavor without overcooking. Tossing them in a light dressing with crushed peanuts and shredded coconut adds a subtle but addictive crunch. Try them with the main dish and sweet potatoes for dinner. Add leftovers to the noodles or Thai salad for lunch.

Thai Napa cabbage salad w/ red bell pepper, Persian cucumbers, fresh herbs, scallions, toasted coconut, & roasted peanuts. (7 cup Pyrex. Select ingredients omitted on request. Roasted nuts & coconut are packaged in a plastic container in your cooler for use on all dishes.)

Arrange salad on a platter: Scatter nuts and coconut on top. Drizzle with dressing to taste. Finish with a small handful of fresh herbs.

This salad is as much about the diversity of textures as it is about its Asian-inspired ginger-soy-lime-drenched flavors. Crisp sliced cabbage, cucumber, and bell pepper give it a slaw-like feel, with added crunch from the coconut and peanuts. It's terrific, topped with pork, chicken, shrimp, or tofu for dinner or lunch.

Thai sweet corn soup w/ coconut, Thai basil & lemongrass (Half orders = 1 pint. Full orders = 1 quart. Carrot soup sub available.)

Best warm. Give this a quick blast in the microwave, or reheat it on the stove. You can eat it cold on a hot day too.

Summer is the best time to make and eat this soup, so don't miss out! Sweet corn on the cob is the heart and soul of this recipe. Stripped ears are used to make a delicate stock, and the resulting fresh corn infusion combines beautifully with lemongrass, basil, and coconut milk. Try it with a side of Thai salad for a light patio meal.

HEADS UP! LPK WILL BE OPEN FOR THE LABOR DAY HOLIDAY WEEK.

REMINDER: THE CUT OFF TO CONFIRM OR CANCEL IS WEDNESDAY AT NOON. LATE CANCELLATIONS ARE SUBJECT TO A FEE. THANKS!

*Notes: This food is carefully cooked and packaged in a facility that uses nuts, wheat, and soy. * Pyrex can be put in a pre-heated oven up to 400 degrees. Do not put under the broiler. Place on soft hot pads or silicone once you remove it from the oven. Never put Pyrex on a hot burner. It will explode. Plastic lids cannot go in the oven. * Pyrex is also freezer safe but make sure to thaw and bring the dish to room temp before popping it in the oven. Extreme temperature changes can cause it to crack. * Salad dressings that have congealed in the refrigerator can be nuked for 5-10 seconds to liquefy. * Most dishes are better if you cover them with saran wrap before microwaving. It prevents them from drying out. * Salad dressings, and most soups, benefit from a good stir or shake before serving. * Eat seafood within the first few days of delivery for optimum freshness * You can freeze wide-mouth Ball jars as long as there is 1" of headspace at the top of the jar. Thaw gradually in the refrigerator. * Please wash your empty dishes before loading them into the cooler. Stack rectangular dishes together and round dishes together when possible. Put lids ON dishes to prevent chipping. Place defrosted ice packs on the bottom. * Thank you! Jennifer@Littlepinkkitchen.com, 303-725-3836.*