

9/27/2022

MAIN ENTRÉE OPTIONS (SELECT AT LEAST ONE)

Dish	Cooking Instructions	Mix & Match Suggestions
<p>Sweet and salty grilled flank steak (Half entrée = .75 lbs Full entrée = 1.5 lbs. Plain steak on available on request)</p>	<p>Serve warm. Slice the steak thinly against the grain and give it a quick pan sear in a hot skillet with a splash of olive oil. Or, cover the Pyrex w/foil and cook the entire steak in a preheated 350-degree oven for 10-15 minutes, then slice and serve. You can also do it at room temperature over salad if the steak is cooked to your liking.</p>	<p>The marinade on this steak is inspired by a classic Vietnamese dipping sauce called nuoc cham (a mixture of Asian fish sauce, brown sugar, garlic, fresh limes, and jalapeño). Try the steak for dinner with a side of risotto and Brussels sprouts. Take the leftovers for lunch with carrots or kale salad.</p>
<p>AND/OR Spicy coconut grilled chicken breasts (Half orders = 2 chicken breasts Full orders = 4 chicken breasts. Plain chicken avail. Upon request. Select ingredients omitted on request.)</p>	<p>Serve hot, cold, or at room temperature. Cover Pyrex w/ foil and cook for 5 to 10 minutes until warm. You can also slice or dice the chicken and give it a quick pan fry in a hot skillet with a bit of olive oil. Add a bit of water, cover the pan, and steam until the chicken is warm to your liking.</p>	<p>Here is my go-to recipe for super tasty Thai chicken. Try it for dinner with a side of Brussels sprouts and carrots. Take leftovers for lunch with risotto or kale salad.</p>
<p>AND/OR Thai red curry rubbed mahi-mahi (Half entrée = 2 fillets Full entrée = 4 fillets. Plain fish available on request. Cook and eat fish within the first two days of delivery for optimal freshness.)</p>	<p>Preheat the broiler to high. Line a broiler pan or oven-safe cookie sheet with foil and lightly oil. Season fish with salt and pepper. Spread red curry coconut mixture on fish and place sheet about 4 inches from the heating element. Broil on high for about 8-12 minutes or until internal temperature reaches 140-150 (depends on your desired doneness). Cooking time will also vary based on the thickness of your fish fillet. Fish should flake easily when done. You can also roast at 450 degrees, if you prefer, for 12-15 minutes.</p>	<p>This fish is fantastic with a side of kale salad and carrots for dinner. Take leftovers with risotto or Brussels sprouts for lunch.</p>
<p>AND/OR Baked tofu w/peanut sauce (Half entrée = .75 lb tofu Full entrée = 1.5 lbs tofu. Almond butter sub on request.)</p>	<p>The best way to do this is to give the tofu a quick blast in the microwave and then serve it with your favorite side dish.</p>	<p>A spicy, fragrant peanut sauce anchors this recipe. Any protein would be lucky to be doused and marinated in it, but tofu soaks up the peanut sauce's flavors and chars up nicely upon roasting. The tofu's neutral flavor allows the other flavors in the dish to break through. Try it with a side of Brussels sprouts and carrots for dinner. Take it with the risotto or kale salad for lunch.</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!

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.

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

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

Dish	Cooking Instructions	Mix & Match Suggestions
Thai curry risotto w/ butternut squash & green beans (6 cup Pyrex. Select ingredients omitted on request. Cauliflower rice sub available. Snap pea sub available.)	Best warm. Add a little splash of stock or water and reheat on the stove or microwave. Serve w/ a squeeze of lime and top with cilantro as desired.	This autumnal baked risotto is an excellent weeknight dinner option that requires minimal effort and can quickly feed a hungry family. Curry paste is the star here, effortlessly lending lots of flavor. Roasted squash brings a hearty sweetness, while green beans deliver crunch and bite. Try this for dinner with a side of the main entree and Brussels sprouts. Take leftovers for lunch with kale salad or carrots.
Crispy Brussels sprouts w/ginger, scallions, cilantro, & lime (4 cup Pyrex. Select ingredients omitted on request. Broccoli sub available.)	Serve warm or room temp. Zap in the microwave or give them a quick panfry in a hot skillet. Serve w/ a squeeze of lime & a sprinkle of cilantro.	The soul of this recipe comes from the ginger and coconut aminos marinade that gives the crispy Brussels sprouts a sweet and savory coat. Serve them with the main entree and a side of carrots for dinner. Take them with the risotto for lunch.
Roasted carrots w/ creamy nuoc cham dressing (3 cup Pyrex. Vegan. Select ingredients omitted on request. Broccoli sub available.)	Best warm. Give the carrots a quick blast in the microwave. Drizzle the dressing over carrots just before serving—season to taste.	This is so unlike all the other carrot recipes out there. It looks great, and the bright, tangy, spicy, and gingery dressing is delicious and unique. Try the carrots with a side of risotto and Brussels sprouts for a vegetarian dinner, or serve them as a side for the main dish or kale salad for lunch.
Kale salad w/ grapefruit, cilantro, & shaved coconut (7 cup Pyrex. Select ingredients omitted on request. Spinach sub available on request.)	Best cold or room temperature. Add kale to a bowl and toss with dressing. Season with more salt and give kale a good scrunch to soften. Add grapefruit, coconut, and cilantro, and gently toss to combine.	Kale gets tossed with a bright gingery tahini dressing in this dazzling salad. Some cut-up grapefruit goes in, and there's extra crunch from toasted coconut flakes. The grapefruit adds a touch of bitterness that goes well with the salty and sweet ginger dressing. Serve it with the main entree for dinner or take it with a cup of soup for lunch.
Red Thai curry lentils w/ sweet potatoes & spinach (Minimum order = 1 pint Standard order = 1 quart. Standard Plus order = 1.5 quarts. Four or More orders = 2 quarts. Upsizes available on request.)	Best hot. Season to taste.	In this vegetarian stew inspired by Indian dal, lentils are cooked with an aromatic blend of Thai spices — fresh ginger, turmeric, red curry paste, and chile — then simmered in coconut milk until fall-apart tender. Browning the sweet potatoes before cooking them with the lentils brings out their sweetness, balancing the heat from the chile and curry paste, while baby spinach tossed in just before serving adds a fresh flavor. Serve with the kale salad.

NOTE: LPK implemented a price increase on 8/23/22. Please see the Pricing and Portion page at www.LittlePinkKitchen.com for more details.

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 unthaw 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. * Please wash your empty dishes before loading them into the cooler. Stack rectangular dishes together and round dishes together when possible. Place lids on the side. Place defrosted ice packs on the bottom.* Thank you! Jennifer@Littlepinkkitchen.com, 303-725-3836.*