

12/22/2020

**MAIN ENTRÉE OPTIONS (SELECT AT LEAST ONE)**

Dish	Cooking Instructions	Mix & Match Suggestions
<p>Braised chipotle-orange pork tacos w/pickled red onions, queso fresco, cilantro, avocado, sour cream/cashew crema, salsa, &amp; lime wedges (Fixings packaged on the side. Select ingredients omitted for the averse.)</p>	<p>Best warm. Preheat oven to 350 degrees, cover Pyrex w/ foil, and cook for 15-20 minutes or until warm to your liking. Serve with tortillas, sour cream, cilantro, onions, cheese, avocados, and salsa/hot sauce as desired. I sometimes top mine off with a pinch of slaw.</p>	<p>Tacos are a perfect choose-your-own-adventure food for busy weeknights and holiday gatherings. Set out this meltingly tender slow-cooked shredded pork with the veggie fajitas, rice, and beans and let your omnivore and vegetarian friends have at it. Try the tacos for dinner with a side of the enchiladas. Turn leftovers into burritos or serve them with a side of slaw.</p>
<p><b>AND/OR</b></p> <p>Mahi-mahi fish tacos w/ diced avocado, cherry tomatoes, cilantro, &amp; lime (Corn tortillas provided. Select ingredients omitted on request)</p>	<p>Coat a stove-top grill pan or cast iron pan with olive oil and preheat to medium-high. Season both sides of the mahi-mahi with salt and pepper. Rub the provided spice mixture all over both sides of the fish. Place the fillets on the hot pan and cook for 4 minutes a side, until the fish is opaque and fork-tender. In a small bowl, combine diced avocado w/ the tomato-cilantro salsa provided. Cut the fish into bite-size pieces. Arrange the fish on the corn tortillas and top with avocado, tomatoes, &amp; cilantro. You can add a splash of smoky salsa, a squeeze of fresh lime, a pinch of slaw, or a dollop of crema, too, if you like.</p>	<p>Mahi is a fantastic white fish with a great flavor and hearty texture. It's ideal for this healthy riff on fish tacos. Seasoned with a Tex-Mex-inspired blend of chili powder, cumin, oregano, thyme, onion, and garlic, sprinkled with herbs, and spiked with fresh lime, the fish gets seared instead of fried. The combination pairs perfectly with fresh avocado, sweet tomatoes, and cilantro. Try the tacos for dinner with a side of fiesta beans and green rice. Add a pork taco if you feel like surf-and-turf. Take leftovers for lunch with a side of slaw or enchiladas.</p>
<p><b>AND/OR</b></p> <p>Chicken fajitas w/roasted mixed peppers, onions, cilantro &amp; lime (Corn tortillas provided or subbed on request. Select ingredients omitted on request)</p>	<p>Best warm! Cover Pyrex w/ foil and heat the chicken in a preheated oven at 350-degrees for 5-10 minutes. You can also give it a quick pan fry in a hot skillet with a splash of oil. Spoon chicken and vegetables evenly onto warm tortillas. Top w/sour cream or cashew crema if desired. Add slaw, avocado, cilantro, lime, and salsa as desired.</p>	<p>I love these chicken fajitas from Melissa Clark at the NYT. They are reliably delicious and versatile. Try them for dinner with a side of rice and beans, or serve them for lunch with a side of enchiladas and slaw. You can also make a terrific burrito or bowl with the rice, beans, and veggies of your choice.</p>
<p><b>AND/OR</b></p> <p>Rainbow veggie fajitas w/ roasted mixed peppers, portobello mushrooms, zucchini, red onion, cilantro, &amp; lime (Corn tortillas provided or subbed on request. Select ingredients omitted for the averse)</p>	<p>Serve warm. Give this a zap in the microwave or heat it in a skillet on the stove. Serve with warm tortillas, avocado, lime, sour cream/cashew crema, salsa, and a spoonful of refried beans if you like.</p>	<p>These easy and insanely flavorful veggie fajitas were made for entertaining. They are fantastic on their own, or you can mix them with chicken, beef, fish, or beans to make a deluxe taco, tostada, burrito, or bowl. Top them with your favorite fixings to make them extra yummy, and serve them with a spoonful of green rice and enchiladas for dinner or slaw and beans for lunch.</p>

**PLUS SIDES ON NEXT PAGE**

## ACCOMPANYING SIDES

(DELIVERIES COME WITH ALL FIVE. UPSIZE ON REQUEST)

Dish	Cooking Instructions	Mix & Match Suggestions
Vegan enchilada stack w/butternut squash, shiitake mushrooms, Tuscan kale, corn, & cashew crema (Cashew crema is packaged on the side for use on all dishes & contains cashews, lime, vinegar, smoked paprika & salt. Select ingredients omitted on request)	Best warm. Preheat oven to 375-degrees. Cover the Pyrex w/foil and bake for 30 minutes or until the enchiladas are heated through. Spoon the crema on top and serve with avocado, cilantro, and toasted pepita seeds as desired. These enchiladas are mild. Add your favorite salsa/hot sauce to kick up the heat. (Fixings are packaged on the side for use on all dishes).	Loaded with cubes of roasted squash, slices of sautéed mushrooms, strips of Italian kale, and kernels of sweet corn, these vegan enchiladas make the ultimate winter dish. Try them with the rice and beans for a hearty vegetarian platter or as a side for the main dish, or with a bit of slaw for a lighter meal.
Cilantro-lime rice w/ jasmine rice, cilantro, scallions, jalapeno, garlic & lime (Cauliflower rice on request. Select ingredients omitted on request.)	Best warm or room temperature. Cover the Pyrex and give it a quick blast in the microwave. Season to taste.	I love serving this cilantro-lime rice recipe as a fresh, bright side dish with Mexican food. Unlike other green rice dishes, this one incorporates the herbs, jalapeno, scallion, & lime after the rice has cooled a bit, so it keeps its vibrant color and perfect texture. Plus, it's a terrific base for homemade burrito bowls! Try topping it with a big spoonful of the veggie fajitas, beans & avocado for dinner. Take leftovers with the main protein and the enchiladas for lunch.
Frijoles de Fiesta (Fiesta refried beans. Vegetarian)	Best hot. Reheat them in a saucepan or skillet with a couple of tablespoons of water over medium heat and mash them as they warm up since they tend to thicken once chilled. Top with cheese as desired. It's packaged on the side for use on all dishes.	Fiesta refried beans are a must for quinceañera celebrations in the Mexican state of Sonora, and variations can be found in just about every holiday gathering, taqueria, and home. Made with creamy pinto beans that are slow-cooked, mashed, and cooked again with a little oil, these vegan Fiesta beans get a peppery flavor from Colorado chiles and smoke and spice from chipotles in adobo sauce. Salty crumbled cheese crowns the dish but is packaged on the side so the dairy-free can be happy too. Aside from being fundamental to Sonoran tacos, these beans can also be slathered on flour tortillas for burritos, dipped with chips, filled in quesadillas, layered on tortas, scooped next to grilled meats, or have eggs sitting over them.
Mixed vegetable slaw w/ red & green cabbage, jicama, carrots, red bell peppers, red onion, cilantro, & honey-jalapeno-lime vinaigrette (Select ingredients omitted on request. Mixed greens sub on request.)	Best cold. In a large bowl, toss the cabbage, jicama, carrots, peppers, onions, and cilantro. Stir in the dressing, let sit for 30 minutes, and then toss again before serving. Season to taste.	This colorful side dish of crisp vegetables and shredded cabbages goes great with all Mexican dishes. The lively dressing balances out some of the richness and adds a little zing. Try it as a taco/fajita topping, add it to a burrito bowl, or serve it as a side salad for the enchiladas or posole.
Green posole w/chicken (Vegetarian version available. Posole omitted for the averse)	Best warm. Heat on the stove or in the microwave. Top w/ chopped cilantro, cheese, crema, & a squeeze of lime as desired. (Fixings are included on the side for use on all dishes.)	Making a big batch of green chile chicken posole is a holiday tradition at my house. There is nothing more pleasing than a steaming bowl when the snow is falling. I clipped this recipe out of the Denver Post in 2010, and it's been my go-to ever since. Serve the posole for dinner with a side of salad or bring it to work for a quick and easy lunch.

**HEADS UP! LPK WILL BE CLOSED THE WEEK OF 12/29/20. PLEASE KEEP YOUR COOLERS UNTIL 1/5.**

**We will reopen on Tuesday, 1/5, with a clean healthy menu to kick off the new year right. Stay posted for details.**

*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 \* You can freeze wide-mouth Ball jars as long as there is 1" of headspace at the top of the jar. Unthaw 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.*