

Little Pink Kitchen
all things wholesome & homemade

5/18/2021

MAIN ENTRÉE OPTIONS (SELECT AT LEAST ONE)

Dish	Cooking Instructions	Mix & Match Suggestions
Roast chicken w/chile-basil vinaigrette & charred broccoli (Boneless skinless breasts on request. Plain chicken on request)	Best warm. Cover Pyrex with foil in a 375-degree oven and cook for 10-20 minutes. You can also remove the chicken from the bone and give it a quick pan fry in a hot skillet with a bit of olive oil. Add a splash of water and cover at the end to steam for a minute. Either way, Transfer the broccoli mixture to a large platter, drizzle with lemon juice. Place chicken on top of vegetables and smother with chile-basil vinaigrette. Sprinkle with basil, serve with additional vinaigrette.	According to the cover of Food & Wine magazine, this epic chicken dish is "life-changing!" If only it were that easy. It is visually stunning and looks exciting to eat, so maybe we can make a case for small pleasures here. It gets its juiciness and deep flavor from brining, air drying, and marinating. Served on a mix of charred broccoli & onions, fiery from the chiles and fresh from the beautiful basil, with a bright kick of red wine vinegar, it's sure to brighten up a rainy spring day if nothing else. Six heads of garlic mellow and sweeten after roasting, adding a caramelized flavor to the dressing and the marinade. Yum! You can eat this as a one-dish meal or deconstruct it and serve it with the Risi e Bisi and salad for dinner or the haricot vert and white bean salads for lunch.
AND/OR		
Mediterranean roasted cod w/ basil hempseed pesto (Pesto is packaged on the side & contains hemp seeds, basil, lemon, garlic, & olive oil)	Preheat oven to 450-degrees. Line a baking sheet with foil or parchment. Rub fillets with a generous spoonful of pesto. Bake for 12-15 minutes or until the fish is cooked to your liking.	This heart-healthy dish goes great with a side of haricot vert salad and Risi e Bisi for dinner. Take leftovers with white beans and salad for lunch.
AND/OR		
Vegan portobello pizzas w/ roasted artichokes, red peppers, red onions, tomatoes, kalamata olives, basil, & cashew "cheese" (Select ingredients omitted or subbed on request.)	Best warm. Preheat oven to 400-degrees. Put "pizzas" on a parchment-lined baking sheet, dollop w/ vegan cheese, and bake for 15-20 minutes or until hot (this will go faster if you bring them to room temperature first). The vegan cheese will be slightly golden brown on top. Remove from oven and garnish w/basil & red pepper flakes as desired.	These incredibly flavorful portobello pizzas are packed with roasted veggies, red sauce & vegan cheese. They are delicious with a side of white beans and salad for dinner. Take leftovers with the Risi e Bisi or tomato, haricot vert, and potato salad for lunch.

PLUS SIDES ON NEXT PAGE

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

Dish	Cooking Instructions	Mix & Match Suggestions
Tomato, haricot vert, and potato salad w/kalamata olives, fresh basil & balsamic vinaigrette (Select ingredients omitted on request)	Best cold or room temperature. In a large bowl, add the potatoes, green beans, tomatoes, red onion, and olives. Toss gently with balsamic vinaigrette. Fold in basil and parsley, season with salt and pepper, and serve.	This rustic Italian salad is a great way to show off the sensationally fresh basil from Gotham Greens and the intensely flavorful Greek olives from Healthy Harvest. We are super excited to share these locally-sourced products with you. Try it with a side of the main protein for dinner, or serve it with the white beans for a light lunch.
Venetian rice & peas w/ parmesan (Risi e Bisi is similar to risotto. Dairy-free available. Cauliflower rice sub on request)	Best warm. Reheat on the stovetop with a bit of water if necessary. Stir in parmesan if using (the dish is dairy-free w/o it) and season to taste. You can add a pat of butter or a splash of olive oil if desired.	Rice and peas, or Risi e Bisi, is a classic Venetian dish traditionally eaten on April 25, St. Mark's Day. Much like risotto, this dairy-free rice is rich and creamy because of the starchiness of the grains and how they are cooked. But risi e bisi typically is a bit soupier. Sweet spring peas stud the dish and make a beautiful pale green broth, resulting from peas pureed into the cooking liquid. We've included a grated parmesan garnish for the cheese lovers out there. This dish is satisfying enough to eat on its own with a side of salad for a light lunch or can be paired with the main entree and some white beans or haricot verts for dinner.
White bean salad w/radish, scallions, & parsley (Select ingredients omitted on request. Cauliflower sub available)	Serve room temp or cold. Add radish, scallions, beans, and parsley to a bowl and toss to combine. The beans have been dressed in advance. Season to taste.	This satisfying heirloom bean salad is great alongside fish, roast chicken, or mushroom pizzas. To turn into a light meal, fold in sliced hard-boiled eggs or even tuna. You can also stir a handful into the haricot verts or green salad to create a grab-and-go lunch that's packed with protein.
Many vegetable soup w/pesto swirl (vegan)	Best warm. Heat on the stove and season to taste.	This vegetable soup recipe is cozy, healing, and warming – just the thing for rainy nights, days when you're craving a healthy reset, or any time you're feeling a bit low-energy. Serve it with a bowl of salad for lunch or dinner.
Via Carota's Insalata Verde w/ mixed spring lettuces & dijon vinaigrette	Best cold. To serve, gently pile a generous handful of greens into a serving bowl, then sprinkle with salt, pepper, and a generous drizzle of dressing. Continue with another handful of salad and more seasoning and dressing, repeating until you have a glorious, gravity-defying mound of greens. Top w/ a final drizzle of dressing and serve immediately.	The secret to this mouth-smackingly perfect salad from Via Carota, a restaurant in the West Village, is the carefully chosen and sustainably grown local lettuces from Gotham Greens. They started in New York & now have a greenhouse right here in Denver near the Stanley Marketplace. The salad dressing made with Greek olive oil, shallots, Dijon, and sherry vinaigrette does not overpower the delicate greens. It is so savory and delicious that you can eat spoonfuls of it- even drink it! If you have some leftover, you can spoon it liberally over everything from boiled asparagus to farro salad to steak and fish and roast chicken. Try the salad with a cup of soup for lunch or as a side for the main entree for dinner.

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. 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.*