

SUMMER

MAIN ENTRÉE OPTIONS (SELECT AT LEAST ONE)

Dish	Cooking Instructions	Mix & Match Suggestions
<p>Spicy Thai pork tenderloin salad w/ Napa cabbage, carrots, Persian cucumbers, fresh herbs, toasted coconut, & roasted cashews. (Nuts and coconut packaged on the side or omitted for the averse. Romaine sub for cabbage on request)</p>	<p>Serve the pork warm or room temperature and the salad cold. Remove salad, 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/room temperature if desired. Either way, arrange salad on a platter and top w/sliced pork. Scatter cashews and coconut on top, drizzle with dressing, to taste.</p>	<p>Marinating lean pork tenderloin with chilies, ginger, garlic, shallots, cilantro, lime, and coconut aminos and then searing it medium-rare ensures that it's tender and juicy. The refreshingly cold cabbage, cucumbers, and peppers make a crisp bed for the soft slices of pork, and the toasted nuts and coconut add the ideal amount of richness. It's perfection on its own or can be served with a side of rice noodles for dinner. Take leftovers with the glazed squash or broccoli Buddha bowl.</p>
<p>AND/OR</p> <p>Shrimp curry w/ green beans, sweet peppers, lemongrass, fresh herbs, lime & basmati rice (Cauliflower rice on request. Select ingredients omitted or subbed on request)</p>	<p>Best warm. You can nuke this in the microwave or cook it in a pan on the stovetop. Either way, spoon rice into a deep plate and ladle lemongrass broth, vegetables, and shrimp on top. Fold in fresh herbs. Serve with a lime wedge.</p>	<p>Light and flavorful, this Thai-style shrimp curry is packed full of fresh herbs, sweet peppers, and farm fresh green beans. Try it for dinner with a side of the summer squash. Take leftovers for lunch with the watermelon salad. The shrimp is also fantastic on top of the Buddha bowl or red curry noodles.</p>
<p>AND/OR</p> <p>Vegan noodle-free Pad Thai w/ carrots, swiss chard, red bell peppers, purple cabbage, green beans, scallions, crispy tofu, & spicy-sweet almond sauce (Sauce is packaged on the side. Mushroom sub for tofu-averse. Select ingredients omitted or subbed on request)</p>	<p>Best hot. Nuke this in the microwave or give it a quick pan fry on the stove. Serve with almond sauce, chopped almonds, cilantro, and lime wedges.</p>	<p>Here is an ultra-colorful riff on traditional Pad Thai. Carrot "noodles," Swiss Chard, thinly-sliced bell pepper, and cabbage replace traditional rice noodles to make a glorious stir-fry. The savory, spicy, sweet sauce is made from almond butter, lime juice, coconut aminos, maple syrup, and chili flakes. Crispy tofu is tossed into the mix along with some dry-roasted salted almonds for a bit of crunch and protein. Try it for dinner with a side of glazed squash or broccoli Buddha bowl. Take leftovers for lunch with the watermelon salad or a cup of soup.</p>
<p>AND/OR</p> <p>Grilled sesame-ginger chicken breasts w/cilantro</p>	<p>Serve hot, cold, or room temperature. Cover Pyrex with foil and cook in a pre-heated 375-degree oven for 10 minutes or until hot to your liking. You can also slice or dice the chicken and give it a quick pan-fry in a hot skillet with a little olive oil and a splash of water. Serve with a squeeze of lime and a sprinkle of cilantro. Season to taste.</p>	<p>If you've got kids who are skeptical about bold flavors, this chicken is a great way to ease them into trying something new. It's also a good option if you are looking for an extra protein for your vegetable side dishes. Brining chicken breasts in a marinade flecked with ginger and lime adds flavor and helps retain moisture while they are on the grill. Try the chicken with a side of the red curry noodle bowl for dinner. Take leftovers for lunch with the broccoli Buddha bowl or the glazed squash. It's also fantastic with the watermelon salad after a day at the pool.</p>

PLUS SIDES ON NEXT PAGE

**ACCOMPANYING MIX-AND-MATCH SIDES
(DELIVERIES COME WITH ALL FIVE. UPSIZE ON REQUEST)**

Dish	Cooking Instructions	Mix & Match Suggestions
Thai red curry rice noodles w/ red bell peppers, snap peas, spinach, shiitakes, scallions, fresh herbs, lime, & toasted sesame seeds (Select ingredients omitted on request. Sweet potato noodles for the grain-free)	Best warm. You can cook these in the microwave for 30-90 seconds or give them a quick pan-fry in a hot skillet with a splash of oil or water. 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, & toasted sesame seeds as desired.	In this veggie-packed noodle dish, a homemade curry paste made with fresh chile, garlic, ginger, lemongrass, and spices, delivers a complex, intense flavor that puts the jarred version to shame. You can't beat it when sugar snap peas are in season. The noodles make an excellent one-dish meal. Top them with pork, chicken, shrimp or tofu for dinner or serve them with the watermelon basil salad for a light lunch.
Vibrant vegan double broccoli Buddha bowl w/steamed broccoli, quinoa, avocado, toasted almonds, microgreens, & broccoli green curry pesto (Rice or cauliflower rice on request. Nuts packaged on the side or omitted for the averse)	Serve cold or at room temp. Just before serving, toss the quinoa and steamed broccoli florets with a generous spoonful of the broccoli green curry pesto. Taste and adjust if needed. You may need more pesto, salt, or lemon. Turn out onto a platter and top with toasted almonds, avocado, and microgreens. I like to finish mine off with a big splash of hot sauce.	This buddha bowl, from Heidi Swanson of 101 Cookbook fame, doubles up on broccoli. First, she makes a coconut curry pesto from it and then she tops the steamed florets with it. The final dish is balancing, centering, and restorative. Just what you need now that summer is in full swing! Try it as a grab-and-go lunch or serve it for dinner with a side of pork, chicken, shrimp, or tofu.
Sweet and spicy grilled summer squash w/ herb-shallot salad & toasted sesame seeds (Squash sub on request)	Best warm. Remove the herb topping and cook the squash in the microwave for 30-90 seconds. Meanwhile, squeeze juice from 1 lime wedge into a medium bowl and add shallot and cilantro; season with salt and toss to combine. Drizzle squash with glaze. Top w/herb salad and sprinkle with sesame seeds. Serve with remaining lime wedge alongside.	It's finally summer, and my farm share is starting to explode. The rainy start to the season did not slow the summer squash down (nothing can stop it). Here, the halved squash sport a crosshatch pattern that not only looks cool but also allows the salt to fully penetrate and draw out some of the excess water so that the sweet, tangy glaze can be fully absorbed. A zippy herb and shallot salad adds a pretty pop of color and flavor to the final dish. It's terrific with the main entree and red curry noodles (or steamed white rice if you have it on hand) for dinner. Take leftovers with the broccoli Buddha bowl for lunch.
Thai sweet corn soup w/coconut, Thai basil & lemongrass (Thai carrot soup sub for the corn-averse)	Best warm, but cold works too on a hot day. Reheat gently in the microwave or on the stove. Before serving, add basil leaves. Season to taste with salt, white pepper, and lime juice.	Fresh sweet corn on the cob is the heart and soul of this recipe from Rebar, one of my favorite vegetarian cookbooks. Stripped ears are used to make a delicate stock, and the resulting fresh corn infusion combines beautifully with lemongrass, basil, and coconut milk. Serve with a side of the watermelon basil salad, and you've got the best produce July has to offer.
Cucumber, basil, watermelon, & mango salad w/ spinach, jalapeno, cilantro, crushed cashews & ginger-lime dressing (Select ingredients subbed or omitted on request. Nuts packaged on the side)	Best cold. Put the watermelon, cucumber, mango, jalapeno pepper, cilantro, and basil in a large bowl. Give the salad dressing a good shake or stir and drizzle it over the fruit. Mix gently and let it chill for 30 minutes. Drain the excess liquid before serving. Serve over spinach greens or on its own. Top w/ crushed cashews.	This cold, crunchy, and colorful mix of cucumbers, mango, and watermelon is just the ticket for a hot day. Dressed with a lively lime vinaigrette and topped with a sprinkle of sliced jalapeno chilies and dry roasted cashews, it's the perfect balance of salty, sweet, and tart. The combination makes an excellent side or starter.

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. Place lids on the side. * Thank you!
Jennifer@Littlepinkkitchen.com, 303-725-3836.*