



## BAKED POTATO SOUP

TO SERVE: Pour into a sauce pan and warm over medium heat until steamy. Stir occasionally to ensure even heating, and to prevent burning on the bottom of the pan. Garnish with fresh chopped green onion and coconut bacon.



## CLASSIC GREEK SALAD

TO SERVE: CHECK FOR OLIVE PITS! (sometimes they sneak through...) Empty contents from the jar and toss with a drizzle of our house made Herby Tahini Dressing, pickled red onions, and fresh herbs of your choice.



## NACHO NIGHT WITH CHIPOTLE STYLE SOFRITAS

TO SERVE: Remove lid and bake dish in the oven until the cheese melts. Serve nachos style by topping with the sofritas, cubbed avocado and a squeeze of lime. Serves well with this week's Cilantro Green Goddess Dip.



## BETTER THAN BOLOGNESE OVER CAPELLINI + ZOODLES {GF}

TO SERVE: Gently empty all contents into a sauté pan and warm to desired temp. Garnish with a sprinkle of our house made Pecan Nut Parmesan and fresh parsley.



## SOUTHWESTERN POWER BOWL WITH VEGAN CHIPOTLE RANCH

TO SERVE: This bowl can be served as a warm/cold combo (just warm the rice and beans) or great at room temp. If you prefer warm - reserve the lettuce and jicama slaw - warm the rest to desired temp - toss together - top with pumpkin seeds, cubes of avocado, a drizzle of dressing and enjoy!



## NOTES ON DIPS

Roasted Red Pepper Hummus - Perfect served as a dip for our rainbow crudité's.

Cilantro Green Goddess Dip - This rich green sauce is a delicious dip for veggies and also pairs well with our Sofritos or Southwest Power Bowl this week.