



Roasted Garlic Amaranth Cake & Primavera (V+, GF)

Cooking Instructions: Preheat oven to 350°F. Place the aluminum container(s) onto a baking sheet and remove the cover. Place the baking sheet onto the middle oven rack. Bake 15-20 minutes or until Amaranth Cake & Vegetable Primavera is heated through.

Plating Instructions: While the Amaranth Cake & Primavera are cooking, place all the ingredients for the garnish into a small bowl. Mix these ingredients and set aside. Place the Herb Pesto onto the left side of a serving plate. Use the side of a spoon and drag the pesto across the plate. This action will create a “smear” of pesto. Once the Amaranth Cake is hot, use a spatula to place the cake on top of the pesto smear in the middle of the plate. Pile the primavera across the top of the Amaranth Cake and garnish with the pine nut, pepper & herb mix.



Asparagus and Arugula Salad (V, Vegan w/o cheese)

Plating Instructions: Place the Arugula and Asparagus into a small bowl. Add the desired amount of Hazelnut Vinaigrette. Taste and adjust seasoning as desired. To plate, place the mixed Arugula & Asparagus onto the center of a salad plate. Garnish with the Strawberries, Goat Cheese & Shaved White Onions.

La Brea French Rolls (contains gluten): Preheat oven to 350°F. Place the rolls onto a baking sheet. Place the baking sheet onto the middle oven rack. Bake for 5-8 minutes or until the Rolls are golden brown.

