

# DINNERLY

## Project Feast Rotation Recipe #1

#1



2 Servings

## WHAT WE SEND

- 1 oz salted almonds <sup>1</sup>
- 2 oz salted almonds <sup>1</sup>
- 1 pkt pork ramen base <sup>2,3</sup>
- 16 oz can refried pinto beans <sup>2</sup>
- 2 naan breads <sup>4,5,2,3</sup>
- 4 naan breads <sup>4,5,2,3</sup>
- 1 mini French roll <sup>3</sup>
- 1 pkt seafood broth concentrate <sup>6,7</sup>
- 1 pkt vegetable broth concentrate
- 1.15 oz peanut butter <sup>8</sup>
- 6 oz chocolate cake mix <sup>4,5,2,3</sup>
- 1 oz capers
- 4 oz ricotta <sup>5</sup>
- 1 oz dried cherries
- 10 oz pkg ground chicken
- 4 oz can chopped green chiles
- 1 oz chocolate rainbow M&M's <sup>5,2</sup>
- ½ oz unsweetened shredded coconut <sup>1</sup>
- 1 oz unsweetened, shredded coconut <sup>1</sup>
- 1½ oz cornstarch
- 3 oz couscous <sup>3</sup>
- 6 oz couscous <sup>3</sup>
- 3 oz graham cracker crumbs <sup>2,3</sup>
- ½ oz oyster crackers <sup>5,2,3</sup>
- 2 oz medjool dates
- 10 oz pkg cod fillets <sup>6</sup>
- 10 oz all-purpose flour <sup>3</sup>
- 5 oz all-purpose flour <sup>3</sup>
- 2½ oz corn
- 2½ oz edamame <sup>2</sup>
- 5 oz edamame <sup>2</sup>
- ½ lb pkg falafel
- 9 oz spinach ricotta ravioli



**Extra credit!**