

# DINNERLY

## Project Feast Rotation Recipe #3

#3



2 Servings

## WHAT WE SEND

- 1 oz salted almonds <sup>1</sup>
- 2 oz salted almonds <sup>1</sup>
- 14 oz can artichokes
- 15 oz can cannellini beans
- 16 oz can refried pinto beans <sup>2</sup>
- 2 naan breads <sup>3,4,2,5</sup>
- 4 naan breads <sup>3,4,2,5</sup>
- 1 mini French roll <sup>5</sup>
- 1 pkt vegetable broth concentrate
- 1.15 oz almond butter <sup>1</sup>
- 1.15 oz peanut butter <sup>6</sup>
- 6 oz chocolate cake mix <sup>3,4,2,5</sup>
- 4 oz caramel bits <sup>4,2</sup>
- 4 oz ricotta <sup>4</sup>
- 12 oz boneless, skinless chicken thighs
- 10 oz pkg ground chicken
- 13.5 oz can coconut milk <sup>1</sup>
- ½ oz unsweetened shredded coconut <sup>1</sup>
- 1 oz unsweetened, shredded coconut <sup>1</sup>
- 3 oz Israeli couscous <sup>5</sup>
- 6 oz Israeli couscous <sup>5</sup>
- 3 oz graham cracker crumbs <sup>2,5</sup>
- 2 oz medjool dates
- 4 oz farro <sup>5</sup>
- ½ lb farro <sup>5</sup>
- 10 oz pkg salmon fillets <sup>7</sup>
- 9 oz beef ravioli <sup>3,4,5</sup>
- 9 oz spinach ricotta ravioli <sup>3,4,5</sup>
- 3 oz hollandaise sauce <sup>3,7,4</sup>
- 1 oz crystallized ginger
- 1 oz pickled ginger
- 2 oz pickled jalapeños
- 1 pkg apple juice
- 12 oz can evaporated milk <sup>4</sup>



**Extra credit!**