

DINNERLY

Project Feast Rotation Recipe #4

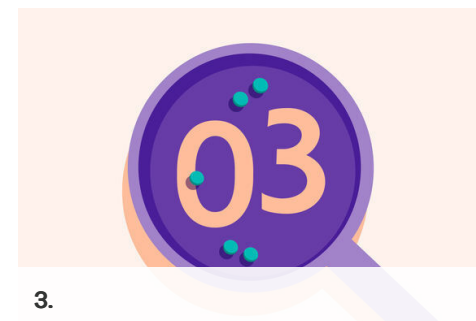
#4



2 Servings

WHAT WE SEND

- 1 oz sliced almonds ¹
- 1 oz dried apricots ²
- 2 oz dried apricots ²
- 15 oz can kidney beans
- 15 oz can pinto beans
- 1 ciabatta roll ³
- 1 pkt seafood broth concentrate ^{4,5}
- 6 oz yellow cake mix ^{6,3,7,8}
- 1 oz capers ²
- 1 oz salted cashews ¹
- 2 oz salted cashews ¹
- 10 oz pkg cubed chicken thighs
- 1 container coconut water ¹
- 3 oz couscous ³
- 6 oz couscous ³
- ¼ oz peppermint extract
- 4 oz farro ³
- ½ lb farro ³
- 10 oz pkg cod fillets ⁴
- 10 oz all-purpose flour ³
- 5 oz all-purpose flour ³
- 10 oz ready to heat basmati rice
- 2½ oz corn
- 2½ oz edamame ⁸
- 5 oz edamame ⁸
- 9 oz mushroom ravioli ^{6,3,7}
- 4 oz roasted red pepper pesto ⁷
- 9 oz cheese tortelloni ^{6,3,7}
- 1 oz pickled ginger
- 1 oz horseradish ^{8,2}
- ½ oz raspberry jam
- 3 oz French green lentils
- 6 oz French green lentils
- 1 oz mini marshmallows
- 14 oz condensed milk ⁷
- 11 oz oat milk
- 2½ oz biscuit mix ^{6,3,7,8}
- 2½ oz ramen noodles ³



Extra credit!