

DINNERLY

Project Feast Rotation Recipe #3

#3



2 Servings

WHAT WE SEND

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



Extra credit!