

Project Feast Rotation Recipe #2

#2



2 Servings

What we send

- 1 oz dried apricots
- 2 oz dried apricots
- 16 oz can refried pinto beans¹
- ½ lb shredded beef^{1,2}
- 2 naan breads^{3,4,1,2}
- 4 naan breads^{3,4,1,2}
- 4 oz quick-cooking bulgur²
- 6 oz yellow cake mix^{3,4,1,2}
- 4 oz caramel bits^{4,1}
- 1 oz salted cashews⁵
- 2 oz salted cashews⁵
- 8 oz cream cheese⁴
- 10 oz pkg cubed chicken thighs
- 4 oz can chopped green chiles
- 1 oz Lay's potato chips
- 2 oz white chocolate chips^{4,1}
- 1 container coconut water⁵
- 4 oz farro²
- ½ lb farro²
- 10 oz pkg cod fillets⁶
- 10 oz pkg swai⁶
- 2½ oz edamame¹
- 5 oz edamame¹
- 10 oz peas
- 10 oz ready to heat quinoa/kale blend
- 9 oz butternut squash ravioli^{3,4,2}
- 9 oz spinach ricotta ravioli^{3,4,2}
- 4 oz chimichurri sauce
- 4 oz roasted red pepper pesto⁴
- 3 oz grits
- 6 oz quick-cooking grits
- ½ oz Mike's hot honey
- 1 oz horseradish¹
- 12 oz can evaporated milk⁴

1.

4.

2.

5.

3.

6.