





Powered by Food with Purpose

LOOKING FOR A HEALTHY & CONVENIENT MEAL OPTION?

Try our pre-cooked meals made with high quality ingredients. Each meal serves two and can be reheated in under 8 minutes, delivering a balanced and satisfying meal

AVAILABLE AFTER 11 A.M. IN THE C-STORE

On The Menu

JUNE 30th- JULY 4TH

MEZZE VEGETABLE LENTIL BOWL

salad blend topped with cucumber, tomato, lentil, olives, banana pepper, pickled onion, sumac radishes, and pita strips with greek vinaigrette (355 CAL)

GRILLED CHICKEN FARRO BOWL WITH BLUEBERRY SALSA

grilled chicken with a blueberry salsa served over farro (345 CAL)

JULY 21ST- JULY 25TH

TURMERIC MAPLE CAULIFLOWER BOWL

quinoa, topped with kale cranberry pecan saute and turmeric maple cauliflower topped with herbed tahini yogurt sauce (505 CAL)

COCHINITA PIBIL BOWL

Slow roasted pork marinated with achiote, citrus, chilies, and spices served with spicy black beans and cilantro rice (610 CAL)

JULY 7TH- JULY 11TH

LEMON GARLIC PASTA PRIMAVERA

penne pasta tossed in a house made lemon garlic sauce with peas, edamame, corn, yellow squash, zucchini squash, & carrots (350 CAL)

SWEET CHILI SALMON CAKES

sweet chili infused salmon cake served with quinoa and turmeric spiced brussels sprouts (520 CAL)

JULY 14TH- JULY 18TH

GOCHUJANG TOFU BOWL

Gochujang tofu with fresh spinach, cucumber, carrots, daikon, zucchini, and shiitake mushrooms over brown rice with bibimbap sauce (515 CAL)

GRILLED CHICKEN WITH PEACH SALSA

blackened grilled chicken topped with peach salsa served with oven roasted green beans, and sweet potato wedges (270 CAL)

JULY 28TH- AUG 1ST

MEZZE VEGETABLE LENTIL BOWL

salad blend topped with cucumber, tomato, lentil, olives, banana pepper, pickled onion, sumac radishes, and pita strips with greek vinaigrette (355 CAL)

GRILLED CHICKEN FARRO BOWL WITH BLUEBERRY SALSA

grilled chicken with a blueberry salsa served over farro (345 CAL)

SAVE TIME | SAVE MONEY | EAT BETTER | HAVE FUN