READY MADE MEALS

Powered by Food with Purpose

How to order

1. Pick up any time after 11am in your C-store.
2. Follow heating or cooking instructions and enjoy!

On The Menu

MARCH 2nd - MARCH 6th

LEMON HERB CHICKEN, WILD RICE, MUSHROOMS & TOMATOES
marinated lemon herb chicken served with wild rice, toasted mushrooms and tomatoes
(402 CAL)

PANEER SAAGWALA WITH BASMATI RICE
paneer with spinach, basmati rice, crispy onions and makhni sauce
(731 CAL)

MARCH 9th - MARCH 13th

CRANBERRY GINGER GRILLED TILAPIA WITH CUMIN POTATOES & GARLIC BROCCOLI AND CAULIFLOWER
grilled tilapia topped with cranberry ginger sauce, served with cumin roasted potatoes and garlic broccoli and cauliflower
(447 CAL)

PASTA PRIMAVERA WITH LEMON-GARLIC SAUCE
penne pasta tossed in a house made lemon garlic sauce with peas, edamame, corn, yellow squash, zucchini squash, and carrots
(332 CAL)

MARCH 16th - MARCH 20th

QUINOA WITH TURMERIC MAPLE CAULIFLOWER KALE PECAN SAUTE
quinoa topped with kale cranberry pecan saute and turmeric maple cauliflower topped with herbed tahini yogurt sauce
(504 CAL)

PESTO SALMON WITH MASHED SWEET POTATO AND STEAMED SPINACH AND KALE
pesto topped salmon served with mashed sweet potatoes and steamed kale and spinach blend
(587 CAL)

MARCH 23rd - MARCH 27th

GRILLED CHICKEN WITH BLUEBERRY APPLE SALSA OVER FARRO
grilled chicken with a blueberry salsa served over cooked farro
(342 CAL)

MEZZE VEGETABLE LENTIL BOWL
romaine kale blend topped with cucumber, tomato, lentil, olives, banana pepper, pickled onion, sumac radishes, and pita strips with greek vinaigrette
(362 CAL)

MARCH 30th - APRIL 3rd

GRILLED VEGETABLES & TOMATO BASIL RIGATONI
grilled vegetables and tomato basil rigatoni with mushrooms
(321 CAL)

BAJA GRILLED SHRIMP WITH BLACK BEANS, CORN & RICE
baja grilled shrimp, black beans, corn, and steamed white rice
(382 CAL)

SAVE TIME | SAVE MONEY | EAT BETTER | HAVE FUN