

annie's kitchen

spring delivery menu

Week 1 (starting April 2)

Citrus Chicken Fricassee with New Potatoes

bone in chicken breasts, thighs, onion, carrot, orange, lemon, celery, garlic, tomato, chicken broth, honey, fresh parsley, cream, served with roasted new potatoes and steamed baby vegetables

Angel Hair Pasta with Scallops and Arugula (rice or whole pasta available upon request)

sea scallops, olive oil, lemon, fresh thyme, shallots, butter, chicken stock, capers, pine nuts arugula served over a bed of fresh angle hair tossed with parmesan

Tilapia with Citrus Bagna Casuda

fresh tilapia, lemon, orange, basil, garlic, olive oil, butter, anchovy, served with steamed seasonal veggies

Indian Inspired Shrimp with Coconut, Chiles and Tomato

shrimp, mustard, cumin seeds, red onion, green chilies, ginger, garlic, tomato paste, diced tomatoes, coconut milk and cilantro, served with saffron basmati rice

Roasted Chicken with Chopped Vegetables with White Wine Vinaigrette

roasted chicken, romaine lettuce, cucumber, tomato, red bell peppers, radishes, and blue cheese, served with white wine vinaigrette

Week 2 (4/9)

Seared Steak Marsala with Mushrooms

new york steak, olive oil, butter, onion, mushrooms, fresh parsley, fresh thyme, marsala wine, served with rosemary polenta

Chicken Orange Piccata with Rice and Peas

boneless chicken breasts cutlets, fresh orange juice, white wine, mustard, butter, orange slices, almonds, fresh parsley, served with rice and peas

Turkey Cutlets with Herbed Pan Gravy

boneless turkey cutlets, sage, thyme, marjoram, butter, celery, onion, low sodium chicken broth, sherry wine, served with steamed green beans

Chicken Marbella

chicken breast, thigh, garlic, oregano, red wine vinegar, olive oil, prunes, green olives, capers, bay leave, brown sugar, white wine, parsley, broth, sherry wine, served with smashed potatoes with parsley

Poached Salmon Salad with Lettuce and Asparagus

salmon, lemon juice, olive oil, shallot, tarragon, mustard, boston lettuce, tomato, cucumber with lemon vinaigrette

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Week 3 (4/16)

Chicken Scarpariello

boneless chicken breast, olive oil, red bell peppers, cherry tomatoes, garlic, white wine, chicken stock, parsley and fresh basil, with orzo with parsley and lemon zest

Moroccan Lamb Burgers with Pita and Cucumber Salad

lean ground lamb, fresh mint, parsley, onion, cumin, cinnamon, cayenne pepper, yogurt, plum tomatoes, pita bread, and cucumber salad

Beef Tenderloin with Avocado Paste

filet, brown sugar, lime, garlic, olive oil, chili powder, served with chipotle mashed potatoes and calabacitas (baby zucchini, yellow squash, roma tomato, onion, corn, fresh oregano and pepper)

Mediterranean Pork Skewers

pork tenderloin grilled with cherry tomatoes, zucchini, served with feta cheese, green onion, mint, served over couscous with pine nuts and hint of orange

Buffalo Chicken Salad

chicken, romaine, celery, carrots, corn, scallions, apple, with blue cheese vinaigrette

Week 4 (4/23)

Chicken Breasts in Tarragon Cream

boneless chicken breasts, olive oil, shallots, vermouth, cream, fresh tarragon, lemon juice, served with roasted orange sweet potato spears and seasonal veggies

Grilled Fajita Halibut

halibut, olive oil, onion, yellow & green bell pepper, tomato, avocado, green onion, cilantro, served with Mexican couscous (red and green bell peppers)

Basil Crusted Pork Tenderloin with Bacon Corn Relish

pork tenderloin, fresh basil, corn, applewood bacon, red onion, green olives, balsamic vinegar, olive oil, Italian parsley, chives, served with brown rice

Shrimp and Black Bean Enchiladas

shrimp, black beans, green onion, garlic, fresh tomatillos, jalapeno, corn, lime, corn tortillas, reduced fat monterey jack cheese, and fresh cilantro, served with jicama slaw

Margarita Fish Tacos with Chipotle Lime & Arugula

marinated fish (halibut or snapper), in orange, tequila, lime and olive oil, served with corn tortillas, arugula and chipotle lime dressing, served with pinto bean salad

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Week 5 (5/1)

Seared Steak with Lemony Couscous Tabbouleh

new york steak, olive oil, cumin, thyme, mint, tomato, parsley, scallions, served with warm pita bread on the side and lemon couscous

Chicken with Artichokes and Olives

boneless chicken breast, chicken stock (low sodium), balsamic, baby artichokes (fresh), shallots, mustard, kalamata olives, tarragon, lemon zest, chives, butter, served with kasha or fettuccine tossed with lemon zest and chopped parsley

Pan-Roasted Lime Marinated Pork Tenderloin with Mango Salsa

pork tenderloin, honey, olive oil, lime, garlic, cilantro, mango, red onion, jalapeno, ginger, rice wine vinegar, served over a bed of almond rice pilaf (olive oil, onion, carrot, celery, brown rice, cilantro and silvered almonds)

Tandoori-Style Halibut

halibut, yogurt, lemon, ginger, onion, cumin, turmeric, coriander, allspice, cayenne pepper, served with steamed seasonal veggies

Roasted Chicken with Apple & Goat Cheese Salad

chicken breasts roasted, apple, cucumber, mixed greens, pecans, goat cheese, chives, served with white wine vinaigrette

Week 6 (5/7)

Roasted Chile Honey Glazed Salmon with Cucumber Salsa

fish filet, red chili peppers, honey, cucumber, red bell and yellow bell pepper, onion, jalapeno, dill, lemon juice, served over a bed of soba noodles tossed with Cotija cheese

Chicken Ragout with Shiitakes and New Potatoes

boneless, skinless chicken thighs, olive oil, shiitake mushrooms, baby red potatoes, pearl onions, garlic, pepper, fresh thyme, low salt chicken broth, and chives, served with steamed seasonal veggies

Balsamic Flank Steak with Parsley Cilantro Sauce

flank steak, balsamic vinegar, fresh parsley and cilantro, olive oil, lime juice, red pepper flakes, served with caprese corn salad and potatoes tossed with tomatoes and garlic

Orange and Rosemary Glazed Chicken

chicken breasts and thighs, orange, honey, rosemary, mustard garlic, served with seasonal steamed vegetables

Chopped Chicken Salad with Chinese mustard Vinaigrette

romaine lettuce, radicchio, napa cabbage, rice noodles, cucumber, daikon, carrot, green onion, mint, cilantro, cashews, served with mustard vinaigrette

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Week 7 (5/14)

Chicken Thighs Baked with Lemon, Sage, Rosemary, Thyme with Romesco Sauce

chicken thigh, garlic, olive oil, lemon, rosemary, thyme, sage, served with romesco sauce (tomatoes, olive oil, almonds, hazelnuts, ancho chill, red wine vinegar, red wine) with seasonal veggies

Roasted Halibut with Pesto Butter

halibut filets, butter, panko bread crumbs, olive oil, basil, parmesan cheese, garlic, pine nuts, served with butter green beans and grape tomatoes

Feta, Herb, and Sun Dried Tomato Stuffed Chicken with Orzo

skinless, boneless chicken breasts, stuffed with sun-dried tomatoes, feta cheese, basil, oregano, garlic, butter, lemon, fat free, less sodium chicken broth, served with orzo pasta tossed with fresh parsley

Couscous Paella with Shrimp

large shrimp, olive oil, garlic, red bell pepper, yellow bell pepper, thyme, turmeric, chicken broth, black olives, couscous, served with fresh veggies

Seared Steak with Arugula and Roasted Pepper Salad

steak, olive oil, garlic, fresh basil, balsamic vinegar, arugula, roasted peppers, parmesan cheese

Week 8 (5/21)

Lemongrass Chicken with Asparagus

skinless, boneless chicken breasts, peanut oil, green onion, ginger, lemongrass, garlic, asparagus, low sodium chicken broth, fish sauce, peanuts/cashews, served over steamed basmati rice (brown or white)

Shrimp with Sugar Snap Peas and Fennel

shrimp, fennel seeds, olive oil, fennel, garlic, ginger, mint, lime, sugar snap peas, served over a bed of rice noodles

Asian Pork Tenderloin

pork tenderloin marinated and grilled (pineapple juice, green onions, light soy sauce, shallots, cilantro, ginger, rice wine vinegar, garlic, sesame oil, red pepper) served over a bed of snow peas tossed in sesame oil, lemon, parsley and sesame seeds

Halibut with Scallions & Sesame Oil

halibut, ginger, garlic, green onion, sesame oil, orange, cilantro, served with spicy cucumber noodle salad with edamame

Rotisserie Chicken Salad with Mango Curry Dressing

roasted chicken, celery, red grapes, carrot, scallions, baby greens, almonds, served with yogurt, mango, curry dressing

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Week 9 (5/28)

Chimichurri Steaks with Roasted Yukon Gold Potatoes

steak, sherry vinegar, olive oil, fresh oregano, parsley, garlic, red pepper flakes, served with roasted potatoes and steamed season veggies

Grilled Chicken with Roasted Red Pepper Salsa

boneless chicken breasts, roasted bell peppers, green olives, raisins, red onion, cilantro, orange, olive oil, cumin, cinnamon, cayenne pepper served with warm cannelloni bean salad

Chicken Greek a Tikaa Salad with Parsley Feta Pesto

boneless chicken, tomato, cucumber, red onion, celery, kalamata olives, lemon, olive oil, served with pita bread and parsley feta pesto (parsley, feta, garlic, walnuts, olive oil)

Grilled Salmon with Wasabi Ginger Mayo with Fennel Salad

grilled salmon with lime, mayonnaise (light), wasabi, ginger, served with fennel, cucumber salad tossed with lime vinaigrette

Week 10 (6/4)

Citrus Chicken Fricassee with New Potatoes

bone in chicken breasts, thighs, onion, carrot, orange, lemon, celery, garlic, tomato, chicken broth, honey, fresh parsley, cream, served with roasted new potatoes and steamed baby vegetables

Angel Hair Pasta with Scallops and Arugula (rice or whole pasta available upon request)

sea scallops, olive oil, lemon, fresh thyme, shallots, butter, chicken stock, capers, pine nuts arugula served over a bed of fresh angle hair tossed with parmesan

Tilapia (or halibut) with Citrus Bagna Casuda

fresh tilapia, lemon, orange, basil, garlic, olive oil, butter, anchovy, served with steamed seasonal veggies

Indian Inspired Shrimp with Coconut, Chiles and Tomato

shrimp, mustard, cumin seeds, red onion, green chilies, ginger, garlic, tomato paste, diced tomatoes, coconut milk and cilantro, served with saffron basmati rice

Roasted Chicken with Chopped Vegetables with White Wine Vinaigrette

roasted chicken, romaine lettuce, cucumber, tomato, red bell peppers, radishes, and blue cheese, served with white wine vinaigrette

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Week 11 (6/11)

Spiced Beef or Lamb Pitas with Fresh Mango Salsa

ground beef or lamb, cumin, ginger, cinnamon, red onion, mango chutney, mango, lime juice, cilantro, pita, served with cucumber raita salad

Yogurt Marinated Roast Chicken with Wild Mushrooms

whole chicken cut up, yogurt, mushrooms (mixed), dry sherry, chicken broth, parsley, served with fresh green beans

Tabbouleh with Lemony Scallops

sea scallops, bulgur wheat, parsley, dill, red onion, plum tomato, olive oil, lemon, butter served with seasonal veggies

Tilapia Piccata with Orzo and Tomato

fresh tilapia, olive oil, garlic, grape tomatoes, parsley, butter, white wine, capers, lemon, served with fresh spinach with garlic

Southeast Asian Chicken Salad

chicken, romaine, cucumber, carrots, baby corn, shallot, jalapeno, garlic, lime, soy sauce, fish sauce, mint

Week 12 (6/18)

Beef Tenderloin with Quick Ratatouille

beef tenderloin, olive oil, onion, garlic, zucchini, eggplant, tomato, parsley, thyme, served with roasted broccoli rabe with garlic

Chicken Cacciatore with Sautéed Mushrooms & Zucchini

chicken thighs, olive oil, red onion, red bell pepper, garlic, red wine, tomatoes, thyme, rosemary, zucchini, mushrooms, green and black olives, parsley, served with basmati rice (white or brown)

Tabbouleh with Lemony Scallops

sea scallops, bulgur wheat, parsley, dill, red onion, plum tomato, olive oil, lemon, butter served with seasonal veggies

Salmon with Potato Artichoke Hash

salmon, dijon mustard, white wine vinegar, wine, parsley, thyme, olive oil, new potatoes, artichoke hearts, served with steamed seasonal veggies

Flank Steak and Fresh Mozzarella Salad

steak, balsamic vinegar, olive oil, shallots, grape tomatoes, basil, chervil, fresh mozzarella cheese

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Week 13 (6/25)

Broiled Salmon with White Bean, Kale, & Bacon Ragout

salmon, olive oil, garlic, kale, applewood bacon, chicken broth, cannellini beans, thyme, served with small salad

Adobo Flank Steak with Summer Corn and Tomato Relish

flank steak, cumin, garlic, chipotle, sherry vinegar, thyme, cloves, brown sugar, fresh corn, tomato, roasted red bell peppers, and olive oil, served with seasonal veggies

Chipotle and Honey Glazed Pork Loin Chops

center cut pork chops, chipotle, and honey, olive oil, served with mushroom, endive, and green bean salad with truffle oil vinaigrette

Raspberry Mustard Crusted Chicken Breast

boneless chicken breasts, butter, onion, raspberry vinegar, raspberries, crème fraiche, chicken stock, tomatoes thyme, served with wild rice and glazed baby carrots

Roasted Chicken Chopped Salad with Lemon Vinaigrette

chicken breast, cherry tomatoes, mixed greens, hard boiled eggs, cucumber, asparagus, olive oil, garlic, lemon zest, lemon and fresh dill