International Adventurer

Breakfast, Lunch, Dinner & Snacks for four days plus a Dessert + personal preference and diet needs can be accommodated +

Breakfast

Get-You-Going Green Smoothie smoothie kit complete with low glycemic level fruits (protein and vitamin powders optional)

Green Breakfast Enchiladas with cheese, zucchini and mushrooms

Chinese Porridge
rice and dried mushroom porridge kit with soy
marinated soft boiled eggs and minced herbs

Granola

made every-other visit

Lunch

two lunch options for four days, can be pre-packaged to go

Bento Box

Japanese-style lunches with chicken skewers in sweet soy sauce (yakitori), rice and side dishes

Nicoise Salad

tuna, baby potatoes, green beans, olives, boiled eggs and romaine in an oregano vinaigrette

Dinner

Spanish Style Stuffed Peppers filled with fish, rice and olives, served with baby potato skewers and sautéed vegetables

Lomo Saltado

Peruvian-style beef stir fry served with a side of white rice

Georgian Style Game Hens with beet and walnut sauces served with thin pancakes and mushroom gratin

Prig King with Rice and Soup
Thai chicken and green bean stir fry in roasted
chili paste and a coconut lemongrass fish soup
with peppers and root vegetables

Snacks

two snack options, can be packaged individually for snacks on the go

Antipasto Vegetables with fresh cheese

Korean Style Pan Fried Tofu in a honey, soy and garlic glaze

Dessert

eight individual servings

Japanese Green Tea Panna Cotta popularly referred to as milk pudding

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