

# Home Prep

## MENU EXAMPLES

Options Change With the Seasons

### The Essentials:

- **Classic Tahini | Garlicky Green Tahini**
- **Classic Hummus | Tahini Hummus | Sunchoke Hummus**
- **Baba Ghanoush**
- **Labneh**
- **Matbucha**
- **Schug**
- **Creamy Whipped Feta**

### Salads:

- **Maroulosalata Salad** Romaine Lettuce, Green Onion, Dill, Lemon Vinaigrette
- **Israeli Salad** Tomatoes, Lebanese Cucumber, Purple Cabbage, Fresh Herbs, Pomegranates, Lemon and Olive Oil
- **Tahini ColeSlaw** Tahini Dijon Dressing
- **Edamame and Red Cabbage** Sesame Oil Vinaigrette, Toasted Sesame Seeds
- **Grilled Halloumi and Fig Salad** Toasted Hazelnuts, Honey Dijon Vinaigrette
- **Moroccan Carrot Salad** Medjool Dates
- **Grated Carrot Salad** Ground Stone Mustard Dressing
- **Red Tabbouleh** Beetroot, Bulgar, Mixed Green Herbs, Feta, Walnuts, Lemon Vinaigrette
- **Orzo Pasta Salad**
- **Egg Salad**
- **Tuna Salad**
- **Chicken Salad**

## Soup:

- **Matzo Ball Soup**
- **Herby Cabbage in Lemon Broth**
- **Youvarlakia Avgolemono** Lemony Greek Meatball Soup
- **Fasolada** Greek White Bean Soup

## Entrees:

- **Chicken Schnitzel** Watercress and Lemon
- **Baharat Whole-Roasted Chicken** Roasted Shallots, Preserved Lemon
- **Stuffed Tomatoes** Beef or Lamb, Eggplant, Basmati Rice and Currants
- **Braised Red Cabbage** Couscous and Jammy Eggs
- **Burnt Eggplant, Pistachio Pesto Galette**
- **Spring Ricotta Dumplings** Pea, Sorrel Butter Sauce and Tender Spring Peas
- **Grass Fed Beef Tenderloin** Za'atar Chimichurri
- **Braised Halibut (Chraime)** Roasted Cherry Tomatoes, Red Bell Pepper, Tahini
- **Clams** Saffron and Celery Sauce

## Sides:

- **Persian Rice (Tahdig)** Saffron, Pistachios, Pomegranates
- **Roasted Seasonal Vegetable Medley** Whipped Cannellini Beans, Pistachio Pesto
- **Brown Butter Couscous**
- **Whole Roasted Cauliflower** Whipped Feta, Pickled Chiles
- **Sunchoke and Russet Potato Rosti** Chive Sour Cream and Roasted Lemon
- **Whole Roasted Sweet Potatoes** Sunflower Gremolata, Lemony Sour Cream
- **Crispy Parmesan** Za'atar Crusted Potatoes
- **Baked Lemon Russet Potatoes**
- **Roasted Winter Squash** Crispy Sage and Honey
- **Garlicky Nigella Green Beans**

## Bread:

- Challah
- Pita
- Focaccia
- Za'atar Bread
- Spelt Bread

## Desserts:

- Salted Halvah Chocolate Chip Cookies Warm Orange Blossom Milk
- Yogurt and Sour Cream Cheesecake
- Baklava Crostata
- Tahini Swirl Skillet Brownie
- Lemon Custard Pie
- Caramel Apple Upside Down Cake
- Sumac-Seasonal Fruit Mini Pavlovas Vanilla Whipped Cream
- Yogurt Pound Cake Cardamom-Lemon Syrup
- Double Chocolate Zucchini Bread
- Chocolate Chip, Chickpea Bread
- Brown Butter Chocolate Chip Cookies