

# Spring Menu

## RICOTTA GNOCCHI WITH PESTO

### WEEK 1

The lighter and more fun cousin of your traditional potato gnocchi, this ricotta gnocchi will cook up soft and is the perfect vehicle for our bright homemade pesto!

## PINEAPPLE FRIED RICE

### WEEK 2

Learn how to turn that leftover rice in your refrigerator into a savory, colorful, and satisfying pineapple fried rice.

## SPRING SLICKER DUMPLING SOUP

### WEEK 3

Savor this soup of slicker dumplings, which are actually thick homemade noodles, that simmer gently in your favorite broth with a confetti of spring vegetables.

## BROCCOLI PASTA

### WEEK 4

Transform broccoli into a pesto-style topping for pasta and learn about other simple preparations to turn pasta into a meal.

## NACHOS

### WEEK 5

Restaurant-style layered and baked nachos that are packed with as many vegetables as you can stuff into the layers and topped with everything fun that you can imagine!

## BREAKFAST FOR DINNER: PANCAKES + OMELETTES

### WEEK 6

Breakfast for dinner is quite possibly the greatest idea ever! Put a spin on your dinner plans with fluffy omelettes with all of your favorite fillings, and a light, fluffy stack of pancakes with any toppings your heart desires!

Slow Food Denver

SPRING 2021

