

# Summer Menu

## BREAKFAST BURRITOS WITH LIME CILANTRO SAUCE

JUNE 17

Put together a filling breakfast with eggs and veggies and roll it up in a tortilla. Make a bright green lime and cilantro sauce to top your breakfast burrito. You may want to repeat this recipe in a few days for Father's Day!

## THAI PEANUT SALAD

JUNE 24

Whether you use peanut, sunflower, or your choice of nut butter, the savory sauce tangles through long noodles and thinly sliced vegetables to make a chill summer dish.

## SAVORY + SWEET FRUIT KEBABS

JULY 1

Get ready to celebrate the 4th of July with a meal of garden fruits and treats all gathered onto a stick perfect for picnics or grill outs.

## CHOPPED PASTA SALAD

JULY 8

This wild, creative salad mixes up any of your favorite veggies, beans, seeds, and pasta into a roughly chopped salad that easily becomes a hearty meal on a hot day.

## EGG ROLL IN A BOWL

JULY 15

Turn your eggroll inside out with this flavorful bowl. We'll sauté veggies and mix with ginger and soy sauce to create a flavorful bowl topped with crunchy homemade fried wontons.

## FRUIT CRUMBLE BARS WITH WHIPPED CREAM

JULY 22

Your favorite fruit is tucked into an oatmeal crust with a crumble topping that creates a cookie bar that you can eat for dessert (or even breakfast!). Of course, we will dance our way into some whipped cream deliciousness to dollop on top.

Slow Food Denver  
SUMMER 2021

