

NEIGHBORHOOD PROVISIONS

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Happy Mardi Gras!

FIRST COURSE RED BEAN HUMMUS

with pita chips

No need to reheat, take out the fridge, scoop into a nice bowl or plate or leave in the container.

Dip your chips!

OR

CRAWFISH DIP with pita chips

Preheat oven to 375. Place dip in aluminum container in oven and bake for 15-20 minutes or until internal temperature reaches 165 degrees. Serve with chips!

OR

MARDI GRAS GUMBO with steamed rice

Microwave/Stove: Put rice in the microwave with a damp paper towel over it and microwave for about 30 seconds. In a small pot over medium heat, stir gumbo for about 3 minutes, until bubbling hot or until internal temperature reaches 165 degrees. Put rice in bowl and top with gumbo.

Microwave: Microwave rice and gumbo together, slightly covered for 45 seconds to 1 minute.

SECOND COURSE

SHRIMP ETOUFFEE with steamed rice

Microwave/Stove: Put rice in the microwave with a damp paper towel over it for about 30 seconds. In a skillet or small pot, heat shrimp with sauce up over medium heat for about 3 minutes until bubbling and hot or until internal temperature reaches 165 degrees. Place rice in the center of a big bowl, pour sauce with shrimp around it.

Microwave: Microwave sauce and rice at the same time for about 3 minutes. Rice should be covered with damp paper towel and sauce half covered with the lid to avoid splatter. Place rice in the center of a big bowl, pour sauce with shrimp around it.

OR

CHICKEN OR VEGETARIAN JAMBALAYA PASTA

Stove Top: In a collander, place your pasta and run under warm water to reheat. Place your sauce in a sauce pan and cook for 3-5 minutes over medium heat, until bubbling hot or until internal temperature reaches 165 degrees. Toss pasta into the sauce and add parmesan and scallions. Serve on your favorite plate!

DESSERT SNICKERDOODLE MOON PIE

Keep in the refrigerator until you are about to start to cook dinner. Remove from refrigerator and allow to come to room temperature while you cook and eat your savory courses. Then: remove wrapper and dig in with plenty of napkins - these are messy but worth it!

From our family to yours - Enjoy!