

AUG-SEPT 2019



Here are a few tips to ensure
that you will enjoy your
Thyme & Again food at it's best

COLD SAVOURIES

BASIL, MINT AND PEACH SHRIMP (GF, DF)

Shrimp, Basil, Mint, Peaches, Peach Vinegar, Canola Oil, Salt, Pepper

This is sent fully prepared.

No heating or building instructions needed

***LIME CURED SALMON, PICKLED MUSTARD, PEA BLINI (DF)**

*Salmon, Salt, Sugar, Lime, Mustard Seed, Chili Flakes, White Wine
Vinegar, Peas, AP Flour, Baking Powder, Egg, Honey*

This is sent fully prepared.

No heating or building instructions needed

***GRILLED MELON, MINT, RAISIN OLIVE RELISH ON TARO CHIP (GF, VEGAN)**

*Melon, Raisins, Red Onion, Kalamata Olive, Red Wine Vinegar,
Mint, Taro Chip, Olive Oil*

Place 1 tsp of Melon and Raisin Olive relish on each taro chip.

Garnish with picked Mint

***LOCAL TOMATOES, TOMATO TAPENADE, SHERRY REDUCTION AND FETA IN PUFF PASTRY (V)**

*Tomato, Sun-Dried Tomato, Basil, Mint, Lemon, Garlic, Parsley,
Shallot, Olive Oil, Feta, Puff Pastry*

This is sent fully prepared.

No heating or building instructions needed

****Indicates savouries featured on our Instant Cocktail Menu***

WARM SAVOURIES

***CHICKEN, LOCAL CORN AND POBLANO BITES (DF)**

Chicken Breast, Corn, Poblano, Shallot, AP Flour, Thyme, Garlic, Jalapeno Powder, Canola Oil, Salt, Pepper, Filo Pastry

Preheat oven to 325F. Transfer to a bake sheet and cook 5-6 minutes until hot to the touch. Transfer to serving plate.

KIMCHI CORN DOGS, MAPLE MUSTARD SAUCE (GF, VEGAN)

Tofu, Soy, Watercress, Sesame, Ginger, Chia Seeds, Xanthum Gum, GF Flour, Corn Meal, Baking Powder, Sugar, Nappa Cabbage, Rice Vinegar, Sambel, Sriracha, Garlic, Scallion, Maple Syrup, Grainy Mustard, Dijon Mustard

Preheat oven to 325F. Place corn dogs on a bake sheet and cook 5-6 minutes until hot to the touch. Transfer to a serving plate.

***HONEY BALSAMIC MEATBALLS, SCALLIONS (GF, DF)**

Ground Beef, Shallot, Thyme, Balsamic Vinegar, Ketchup, Brown Sugar, Honey, Dijon, Garlic Powder, Salt, Pepper

Preheat oven to 325F, remove lid from container and cover with foil. Cook 8-12 minutes until hot through-out. Transfer to serving plate.

***DUCK CONFIT, PLUM CHUTNEY, MICRO SORREL IN SAVOURY CUP**

Duck Legs, Plums, Apple Cider Vinegar, Sugar, Brown Sugar, Salt, Spices, Ginger, Lemon, Micro Sorrel, Savoury Cup (Wheat Flour, Water, Non-hydrogenated Vegetable Fat, Sugar, Wheat Fibers, Salt, Raising Agent, Yeast)

Preheat oven to 325F. Transfer to a bake sheet and bake for 5-6 minutes until hot to the touch. Transfer to serving plate.

****Indicates savouries featured on our Instant Cocktail Menu***