

# VEGETARIAN DINNER

Serves 2

The Bistro  
at hillside  
WINERY

- QUINOA LENTIL BALLS
- (X6) WALNUT CREAM
- APRICOT CHUTNEY
- CHERRY GASTRIQUE
- PATTY PAN & RED ONION
- GNOCCHI
- VANILLA SQUASH CREAM
- CHERRY RELISH

## QUINOA LENTIL BALLS

WALNUT CREAM  
APRICOT CHUTNEY  
CHERRY GASTRIQUE

### REHEAT QUINOA LENTIL BALLS (X6)

1. Heat in 350F oven for 10 minutes.
2. Spread walnut cream on serving dish and place warm Quinoa Lentil Balls down on top.
3. Top with Apricot chutney and drizzle with Cherry gastrique.

## GNOCCHI

GNOCCHI  
VANILLA SQUASH CREAM  
CHERRY RELISH

### SAUTÉ GNOCCHI & REHEAT SAUCE

1. In a bowl, toss gnocchi in olive oil.
2. In a pan over medium-high heat sauté gnocchi until golden brown.
3. Cut open bag of cream sauce and pour over gnocchi. Bring to a simmer. This will finish warming the gnocchi internally. Turn off heat.
4. Serve in a bowl and garnish with cherry relish

OPTIONAL METHOD: Heat bag of cream sauce in a mug under hot running water in sink before adding to gnocchi

## VEGETABLES

PATTY PAN SQUASH  
RED ONION

1. In a pan over low - medium heat, place patty pan squash face side down and cook until golden brown and hot.
2. In a pan on low heat, add red onion and heat low and slow. Cook till caramelized.

## Optional add-on:

### POPCORN

POPCORN KERNELS  
SEASONING

#### POP KERNELS OVER STOVETOP

1. In a large pot with a lid, add olive oil and popcorn.
2. Place on a burner over high heat.
3. With one hand on the lid and the other hand on the handle (use cloth or oven mitts) shake the popcorn around once in a while.
4. After 2-3 minutes, the popping will start and will become aggressive. Once you hear the popping slow down, turn heat off and move pot to a cold burner. DO NOT REMOVE LID. Continue to shake pot for 2 minutes.
5. Remove lid, being careful of the last few kernels that pop late. Transfer to a mixing bowl and toss generously with seasoning. Seasoning contains bone marrow and wild rose petal dust for a sweet and salty finish.  
*There should be enough seasoning to make this a second time!!*