

# VEGETARIAN DINNER

Serves 2

The Bistro  
at hillside  
WINERY

- QUINOA LENTIL BALLS (X6)
- WALNUT CREAM
- APRICOT CHUTNEY
- CHERRY GASTRIQUE
- PICKLED MUSHROOM SALAD
- GNOCCHI
- SUNFLOWER DILL PESTO
- VEGETABLE LINGUINI

## 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  
SUNFLOWER DILL PESTO (CREAM)  
PICKLED MUSHROOMS

### 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 sunflower dill pesto cream and pour over gnocchi. Bring to a quick boil. This will finish warming the gnocchi internally. Turn off heat.

OPTIONAL METHOD: Heat bag of sunflower dill pesto in a mug under hot running water in sink before adding to gnocchi

4. Serve in a bowl and top with pickled mushrooms.

## VEGETABLE LINGUINI

### REHEAT VEGETABLE LINGUINI

1. In a pan over medium heat, sauté vegetable linguini until warm and tender.
2. Serve with Quinoa Lentil Balls and Gnocchi

*Optional add-on:*

## TRUFFLE POPCORN

POPCORN KERNELS  
TRUFFLE PARMESAN 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.  
*There should be enough seasoning to make this a second time!!*

## VEGETABLE TERRINE

### PLATE AND SERVE

1. Keep terrine refrigerated until ready to be served.
2. Arrange with crackers and enjoy!