

# Chef Nick Reisini

### Week of August 25th, 2025

HONEST PLATE WEEKLY MENU CHOICES

SALAD & SOUP

### SIMPLE TOMATO SOUP PB/GF

Organic Tomato, Onion, Garlic, Vegetable Broth, Fresh Basil & Sea Salt Cook Time: Place in medium saucepan over medium high flame for 8-10 minutes

Cal: 130 Protein: 4g Fat: 5g Carb: 18g

### **SEASONAL GARDEN SALAD PB/GF**

Cucumber, Heirloom Tomato, Zucchini, Bell Pepper, Fresh Basil, Romaine Lettuce, **HONESTLY GOOD CITRUS DRESSING** (Lemon, Orange, Lime Juice, Dijon, EVOO & Sea Salt) Cook Time: Serve Chilled Cal: 160Protein: 4g Fat: 7g Carb: 22g

### MAINS

### **TOFU & MUSHROOM STIR-FRY PB/GF**

Organic Tofu, Mixed Mushrooms, Garlic, Soy Sauce, Sesame Oil, Fresh Ginger
Cook Time: Remove lid, place glass container in 350 oven for 10-12 minutes
Cal: 230 Protein: 18g Fat: 114g Carb: 12g

#### GRILLED TEMPEH WITH LEMON HERB SAUCE PB/GF

Tempeh, Lemon Juice, Garlic, Fresh Thyme, Rosemary, EVOO & Sea Salt Cook Time: Remove lid, Place container in 350 oven for 8 - minutes

Cal: 290 Protein: 20g Fat: 16g Carb: 18g

### **VEGGIE STIR-FRY & RICE PB/GF**

Jasmine Rice, Bell Pepper, Mixed Mushrooms, Onion, Garlic, Tamari Sauce, Sesame Oil & Sea Salt Cook Time: Remove lid, Place container in 350 oven for 8 - minutes

Cal: 180 Protein: 5g Fat: 8g Carb: 20g

#### PROTEINS

### **GRILLED LEMON GARLIC CHICKEN GF**

Chicken Breast, Lemon, Garlic, Oregano, Black Pepper, EVOO & Sea Salt Cook Time: Remove lid, place container in 350 oven for 8-10 minutes

Cal: 250 Protein: 30g Fat: 12g Carb: 5g

#### QUICK BEEF TACOS GF

Ground Beef, Onion, Corn Tortillas, Fresh Cilantro, Lime, EVOO & Sea Salt Cook Time: Remove Lid, Place in 350 oven for 8-10 minutes

Cal: 350 Protein: 26g Fat: 22g Carb: 20g

### **GARLIC BUTTER SHRIMP GF**

Shrimp, Butter, Garlic, Lemon Juice, Fresh Parsley, Black Pepper, EVOO & Sea Salt Cook Time: Remove lid, place glass container in 350 oven for 8-10 minutes

Cal: 220 Protein: 25g Fat: 12g Carb: 2g

### **COD CAKES GF**

Cod, Turmeric, Potato, EVOO, *REMOULADE* (Sweet Gherkin, Parsley, Mayonnaise, Lemon Juice) & Sea Salt Cook Time: Remove lid, place glass container in 350 oven for 8-10 minutes

Cal: 388 Protein: 78g Fat: 4g Carb: 5.2g

\*DUE TO THE VARIATION IN HOME OVENS, ALL OF OUR COOK TIMES ARE SUGGESTED TIMES & TEMPERATURE
MAY VARY FROM OVEN TO OVEN

\*\* We do not use seed oils in any of our meals. We only use Olive, Coconut or Avocado Oil. Consuming oils in their whole food form provides a broader array of nutrients, including vitamins, minerals, and antioxidants, which are essential for overall health. \*\*

### SIDES

### **QUINOA WITH FRESH CORN & BASIL PB/GF**

Quinoa, Corn, Fresh Basil, Lemon Juice & Sea Salt Cook Time: Serve Chilled Cal: 150 Protein: 6g Fat: 4g Carb: 25g

### STEAMED GREEN BEANS WITH GARLIC PB/GF

Green Beans, Garlic, EVOO, Lemon Zest & Sea Salt

Cook Time: Serve Chilled

Cal: 90 Protein: 3g Fat: 4g Carb: 12g

### Chef's Choice Selections

### **BERRY CHIA PUDDING GF/V**

Chia Seeds, Almond Milk, Fresh Berries, Maple Syrup

Cook Time: Serve Chilled

Cal: 140 Protein: 4g Fat: 7g Carb: 18g

### SPINACH & FETA OMELETTE GF

Fresh Eggs, Spinach, Feta Cheese, Onion, EVOO & Sea Salt

Cook Time: Remove lid and place glass container in 350 oven for 4-6 minutes

Cal: 265 Protein: 17g Fat: 19.7g Carb: 6.6g

### \*ADD THESE DELICIOUS OPTIONS TO YOUR MEAL PLAN TODAY!



### HONEST PLATE BLACK LABEL

### BLACK LABEL SIDE

### \$15.00

### FRESH FIG & ARUGULA SALAD GF

Fresh Figs, Arugula, Goat Cheese, *GRAPEFRUIT VINAIGRETTE*(Grapefruit, EVOO, Dijon Mustard, Maple syrup) *Cook Time: Serve Chilled*Cal: 220 Protein: 6g Fat: 18g Carb: 18g

### BLACK LABEL ENTRÉE

### \$35.00 SOUS VIDE RIBEYE GF

Ribeye Steak, EVOO, Garlic, Fresh Thyme, Sea Salt, Black Pepper, Steamed Broccolini, *HONESTLY GOOD CHIMICHURRI* (Basil, Parsley, Roasted Garlic, Red Pepper Flakes, Lemon Juice, EVOO & Sea Salt)

Cook Time: Remove lid and place container in 350 oven for 8-10 minutes

Cal: 500 Protein: 42g Fat: 38g Carb: 2g

### KIDS' MENU

#### KIDS' MEAL 1

### **CHICKEN NUGGETS GF**

Oven-Roasted Organic Chicken, Seasoned GF Bread Crumbs with Honey Mustard Dipping Sauce Cook Time: Remove lid, place glass container in 350 oven for 10-15 minutes

Cal: 420 Protein: 36g Fat: 6g Carb: 49g

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### **GRAPE SALAD**

Grapes, Greek Yogurt, Organic Local Honey

Cook Time: Serve Chilled

Cal: 103 Protein: 6.3q Fat: 1.4q Carb: 15.6q

### KIDS' MEAL 2

#### **TURKEY BURGER GF**

Corn-fed Turkey, Potato Bun, Mushroom, Cheddar Cheese & Roasted Potato Wedges Cook Time: Remove lid and place container in 350 oven for 8-10 minutes Cal: 335 Protein: 39.5g Fat: 14.5g Carb: 15.4g

## & GREEK YOGURT & BERRY SAUCE

Greek Yogurt, Blueberry, Blackberry, Strawberry, Rasberry & Organic Local Honey

Cook Time: Serve Chilled

Cal: 103 Protein: 6.3g Fat: 1.4g Carb: 15.6g

### **SMOOTHIES**

### **HONEST SMOOTHIE**

Organic Greens, Avocado, Mixed Berries, Dates, Almond Milk & Banana
Cook Time: Serve Chilled
Cal: 267 Protein: 6g Fat: 5g Carb: 53g

### **DETOX GREEN JUICE**

Organic Parsley, Celery, Ginger, Green Apple, Pineapple & Coconut Water

Cook Time: Serve Chilled

Cal: 203 Protein: 5.2g Fat: 2g Carb: 47.2g

### **HONEST IMMUNE BOOSTER**

Garlic, Ginger, Apple Cider Vinegar, Cayenne Pepper, Black Pepper, Turmeric & Fresh Orange Juice

Cook Time: Serve Chilled

Cal: 6 Protein: 0g Fat: 0g Carb: 0g

### **PEANUT POWER**

Organic Banana, Peanut Butter, Almond Milk, Dates Cook Time: Serve Chilled Cal:392 Protein: 10.2g Fat:28.4g Carb: 31.9g

### **MANGO SMOOTHIE**

Almond Milk, Mango & Raw Honey Cook Time: Serve Chilled Cal: 185 Protein:1g Fat:1g Carb: 47g

PRO TIP: If you want to make your smoothie less thick, just add a little oat milk or water and mix it in. This also helps your smoothie go further.

PLEASE NOTE: DUE TO THE FACT THAT WE USE AND COOK WITH FRESH INGREDIENTS
AND NON-PROCESSED FOODS, WE RECOMMEND A 3-5 DAY SHELF LIFE MAXIMUM
FOR ALL OUR MEALS
THANK YOU
CHEF NICK AND THE HONEST PLATE TEAM!