



Carolyn's Cuisine-Personal Chef & Private Catering

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214-597-3992

“Turning a passion for creating culinary magic into convenience for busy families and others who love great food”



Here's how to Create Culinary Magic in your kitchen tonight!
Thursday 27 August 2015—_____Family

Starters

- Chopped Salad—A mélange of crunchy fresh veggies—lettuce, tomatoes, Bell peppers, cucumbers, mushrooms, olives, bleu cheese crumbles, (presented on the side) as well as other surprises! A lemon Dijon vinaigrette has been offered on the side.
- Chicken Tortilla Soup— A staple of every Mexican restaurant, this tomato based version has nice spice and just a little heat. There are chunks of chicken in the soup. Shredded cheese and sour cream have been provided garnishes on the side, as well as some tortilla chips (in case you don't have any on hand)

Entrées and sides

- Goat cheese crusted salmon—Fresh skinless salmon was “painted” with a goat cheese and whole wheat panko mixture, baked and then toasted to add a bit of crunch! A little lemon rounds out the flavors. Fish is generally a little undercooked in Carolyn's Cuisine's kitchen, so when you are ready to dine, it should not dry out. This dish will also be delicious if served at room temperature.



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- Southwestern Flank steak— lots of lime, cilantro, cumin, and a bit of a punch from the Texas twister (jalapeno).
- Grilled asparagus—this is a vegetable that is treated with care; only a little salt and pepper and a bit of olive oil. You will find these jewels rather crunchy.
- Salt herb roasted rainbow potatoes—baby rainbow potatoes were tossed in a bit of olive oil and a touch of butter for flavor then roasted with a mixture of fresh herbs and kosher salt.
- Roasted Broccoli and Cauliflower—a favorite of many clients; broccoli and cauliflower florets are tossed with a generous splash of balsamic vinegar and pepper, a touch of salt and drizzled with olive oil before being roasted.
- Black beans and brown rice with lime and cilantro—a spicy Southwestern side dish that will complement the flank steak! The name really says it all...you must have a little jalapeno, garlic and onion to make it "legal."

Dessert

- Ghirardelli triple fudge brownies—No description or instructions needed. (do you have any Blue Bell vanilla ice cream yet?)

Bon Appétit