

Plant-Based Freezer Meal-Building Preparation Workshop

Lincoln Center Hy-Vee Saturday, May 18 @ 3:00 p.m.

What can you expect?

- Assemble 7 family sized entrees at individual stations.
- We make it easy and simple! All of your groceries will be purchased and ready to go.
 All ingredients will be washed, arranged and ready to use in advance of preparing the recipe. All you need to do is assemble and create easy freezer-ready meals. You pay only the cost of your groceries and a preparation fee; we do the rest!
- Clean up is taken care of we will do dishes and take out the trash!

How Does Simple Fix work?

- Make your reservation online on the Lincoln Center Hy-Vee events <u>calendar</u> or register for the workshop or get a group of people together for a class by contacting our Simple Fix Coordinator Michelle Wild at 515-232-1961 or email 1018chef@hy-vee.com
- Bring something to carry your meals back home, such as plastic tote, laundry basket or cooler on wheels. We will supply paper sacks for non-perishable ingredients.
- Prepare your recipes with your friends and have fun!
- Split the grocery bill evenly. We do have a \$10 preparation fee per person that is added to the grocery bill.
- Take home your delicious meals, put them in the freezer and ENJOY later!

What is on the menu for the next event? (Saturday, May 18, 3-5pm)

- Vegan Sloppy Joes
- Crockpot Quinoa & Vegetables
- Grillable Veggie Burger
- Cauliflower & Chickpea Stew w/Couscous
- One Pot Sweet Potato, Tomato & Kale Rice Skillet
- Mexican Street Corn Potato Casserole
- Make Ahead Chickpea Butternut Squash Fajitas

Throw away stress and bring *simplicity* to dinner time with Simple Fix!

