

supper club by avec

thank you for your support!

menu

- charred eggplant baba ghanouj with olive tapenade and hearth baked pita
- tabbouleh salad with roasted cauliflower, fresno chili, green olive and farro
- rotisserie chicken tagine with braised chickpeas, golden raisins and couscous
- citrus soaked rum cake

instructions

pita

- we recommend toasting pita in the oven or a toaster until warm. serve with baba

tabbouleh salad

- ready to enjoy!

rotisserie chicken tagine

- preheat oven to 450.
- remove lid from container and place in oven.
- bake uncovered for about 20 minutes or until the tagine is hot and bubbly.
- remove from oven and top with couscous before serving.

dessert

- ready to enjoy!

