



KALEIDOSCOPE
A MOVEABLE FEAST

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Thank you for your purchase of our ready-to-heat meal!

Below you will find heating directions for your meal.

KUNG PAO CHICKEN

Ingredients: Jubilee pasture-raised chicken, chicken bone broth, soy sauce, Shaoxing wine, balsamic vinegar, red bell pepper, Spinach onion, corn starch, canola oil, ginger, garlic, spices

PORK FRIED RICE

Ingredients: long grain rice, pork butt (Walt's sugar shack) carrots, celery, onion, mushrooms, soy sauce, black bean garlic sauce, sesame oil, canola oil

HEATING INSTRUCTIONS:

1. Transfer kung pao chicken to a frying pan.
2. Bring to a simmer over medium heat, tossing occasionally.
3. Allow to simmer a few minutes until heated through.

1. Transfer pork fried rice to a frying pan.
2. Heat on medium, tossing frequently, until heated through.

OR

Microwave both until fully heated.

ENJOY!