

# LOBSTER ROLL KIT



## Ingredients

- 4 Brioche Buns
- 4oz Whipped Butter
- 10-12 leaves Butter Lettuce
- 1 lb Lobster Roll Salad, separated
- 2oz sliced chives

## Instructions

1. Carefully trim a slice off the sides of each roll and butter each side.

*Buttering the outside, rather than the inside prevents the bun from splitting when toasting.*



2. Heat a non-stick pan over medium-high heat. Brown buns on both sides, approximately 2-3 minutes per side.
3. Place butter lettuce in bun and layer lobster salad on top.
4. Sprinkle with sliced chives.

# MOTHER'S DAY BRUNCH BOX



## HEATING INSTRUCTIONS

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### **Quiche & Frittata**

Serve at room temperature **OR**

1. Preheat oven to 350°F.
2. Remove from plastic/paper packaging and place on baking sheet or dish.
3. Place in oven uncovered for 15-20 minutes, or until quiche/frittatas are warmed through.

### **Crispy Hasselback Potatoes**

1. Preheat oven to 350°F.
2. Bake uncovered until warm & crispy, about 15-20 minutes.

### **Asparagus Wrapped Prosciutto Bundles**

Serve at room temperature **OR**

1. Preheat oven to 350°F.
2. Remove plastic lid and cover with foil.
3. Bake for 10 minutes.

# FRENCH TOAST BRUNCH KIT

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## LEMON CURD STUFFED FRENCH TOAST WITH BERRIES & MASCARPONE WHIPPED CREAM

### INGREDIENTS

#### French Toast:

1 loaf Challah bread  
6 eggs  
2 cups half & half  
1 ½ teaspoons cinnamon  
2 ½ teaspoons vanilla extract  
1 tablespoon butter  
2 ½ teaspoons caster sugar  
1 tsp Kosher Salt  
10 oz lemon curd

#### Berries & Toppings:

16 oz strawberries  
6 oz blueberries  
6 oz raspberries  
6 oz blackberries  
2 ½ teaspoons caster sugar  
4 oz 29 Kettle Glazed nuts  
1 oz powdered sugar  
Crémérie Classique  
European-style butter  
Zupan's maple syrup

#### Whipped Cream:

8 oz mascarpone cheese, softened  
but still chilled  
8 oz whipping cream

### INSTRUCTIONS

Remove refrigerated items from kit and place in fridge until you are ready to make the French Toast.

#### Kitchen Supplies:

Pairing knife  
Bowl & spoon for cut berries  
Mixing bowl & whisk  
Shallow baking dish to soak French toast

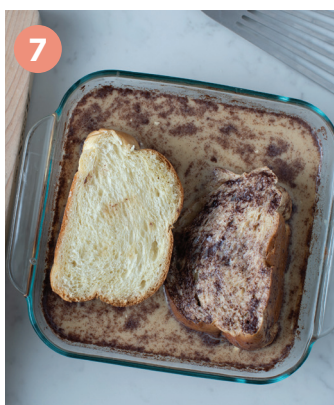
Nonstick or cast iron pan  
Sheet pan  
Parchment paper (optional)

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## French Toast:

1. Read through instructions fully before getting started.
2. Preheat oven to 350°. Remove mascarpone cheese and butter from fridge and allow to soften.
3. Gently rinse all berries. Slice strawberries into quarters. Mix berries in bowl with 2 ½ teaspoons caster sugar and set aside.
4. Chop 29 Kettle glazed nuts and set aside.
5. In mixing bowl, whisk eggs until combined. Add milk, cinnamon, remaining sugar, vanilla, and salt. Continue to whisk until combined. Pour mixture into a shallow baking dish.
6. Cut challah bread into 2-inch wide pieces. Cut a slit into each 2-inch slice, forming a pocket. Stuff each piece with 2 tablespoons lemon curd.
7. Place the stuffed bread into the French toast custard for 2 minutes on each side to soak up the custard.
8. Melt a tablespoon of butter in a non-stick or cast iron pan over medium heat. Place the soaked bread into the pan to brown. Cook in batches of 1-2 pieces at a time, depending on pan size. Cook 3-5 minutes per side until browned. Once each side is browned, place on sheet pan covered in parchment (parchment optional).
9. After all pieces have been browned, place sheet pan in oven and bake for 8-10 minutes until the French toast is slightly puffy and there are tiny bubbles on the edges. While baking create mascarpone whipped cream. (instructions below)
10. Remove from oven and place pieces on individual plates or platter and top with berries, mascarpone whipped cream, and chopped nuts. Dust with powdered sugar and drizzle with syrup.

## Whipped Cream:

1. Add the whipping cream to a large mixer bowl and whip on high speed until soft peaks form.
2. Add the mascarpone cheese to the whipped cream and whip until stiff peaks form. This will happen fairly quickly.

## Chicken Apple Breakfast Sausage Links:

1. Heat a nonstick pan to medium-low.
2. Add sausage links.
3. Cook for 12-15 minutes until cooked through and browned, turning often.

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# MOTHER'S DAY

## INGREDIENTS

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### Lorraine Quiche

Eggs, pie crust, bacon, Gruyere cheese, caramelized onion, heavy cream, parmesan, salt, pepper. Crust: enriched wheat flour, organic palm oil, water, cane sugar, sea salt.  
**Allergens:** Egg, Milk, Wheat

### Broccoli Cheddar Quiche

VEGETARIAN  
Eggs, broccoli, cheddar cheese, parmesan cheese, pie crust, heavy cream, salt, pepper. Crust: enriched wheat flour, organic palm oil, water, cane sugar, sea salt.  
**Allergens:** Egg, Wheat, Milk

### Mushroom, Ham & Swiss Quiche

Eggs, French ham, Swiss cheese, Cremini mushrooms, spinach, pie crust, heavy cream, parmesan, salt, pepper. Crust: enriched wheat flour, organic palm oil, water, cane sugar, sea salt.  
**Allergens:** Egg, Milk, Wheat

### Tomato Florentine Quiche

VEGETARIAN  
Eggs, cherry tomatoes, spinach, fontina cheese, heavy cream, parmesan, salt, pepper. Crust: enriched wheat flour, organic palm oil, water, cane sugar, sea salt.  
**Allergens:** Wheat, Milk, Egg

### Asparagus & Goat Cheese Frittata

GLUTEN-FREE, VEGETARIAN  
Eggs, asparagus, caramelized onions, goat cheese (Pasteurized goat milk, powdered cellulose, salt, cheese cultures, vegetal rennet, natamycin, fresh thyme, green onions, salt, pepper.  
**Allergens:** Egg, Milk

### Green Goddess Potato Salad

GLUTEN-FREE  
Potatoes, mayonnaise (expeller pressed non-gmo canola oil, eggs, water, vinegar, cane sugar, mustard flour, salt) green onion, sour cream, water, lemon juice, salt, tarragon, dijon mustard (mustard seed, vinegar, salt) dill, parsley, black pepper.  
**Allergens:** Milk, Egg

### Pesto Pea Salad

GLUTEN-FREE, VEGETARIAN  
Green peas, sugar snap peas, onion, spinach, basil pesto (cheese), lemon juice, garlic, olive oil, salt.  
**Allergens:** Milk

### Shrimp with Snap Peas Salad

GLUTEN-FREE  
Mexican cooked shrimp, snap peas, red onion, celery, mayonnaise, lemon juice, dill, Old Bay, salt, pepper.  
**Allergens:** Egg, Soy, Shellfish

### Fruit Salad with Honey Lime Mint Dressing

GLUTEN-FREE, VEGETARIAN  
Honeydew, cantaloupe, strawberries, pineapple, blueberries, grapes, raspberries, honey, lime juice, lime zest, mint.

### Deviled Eggs

GLUTEN-FREE, VEGETARIAN  
Boiled eggs, dressing (soybean oil, egg yolks, water, distilled vinegar, sugar, salt, mustard seed, turmeric, spices, onion powder, garlic powder, xanthan gum, horseradish, citric acid, potassium sorbate, sodium benzoate & cultured dextrose) may contain paprika & chives.  
**Allergens:** Egg, Soy

### Crispy Hasselback Potatoes with Parmigiano-Reggiano & Herbs

GLUTEN-FREE, VEGETARIAN  
Yukon Gold Potatoes, salt, pepper, Parmigiano Reggiano cheese, canola/olive oil blend, rosemary, parsley.  
**Allergens:** Milk

### Local Asparagus Bundles Wrapped in Prosciutto

GLUTEN-FREE  
Asparagus, prosciutto (salt), meyer lemon olive oil.

### Fresh Fruit Tray with Mascarpone Dip

GLUTEN-FREE  
Watermelon, strawberries, cantaloupe, pineapple, cherries, blueberries, blackberries, raspberries, Mascarpone (cultured cream, milk, glucono-delta-lactone crème fraîche (pasteurized cultured cream), honey, vanilla powder (maltodextrin).  
**Allergens:** Milk

### Lemon Curd Stuffed French Toast with Fresh Berries & Mascarpone Whipping Cream

Challah bread (enriched unbleached flour, eggs, honey, sugar, soy oil and/or canola oil, yeast, egg yolks, and sea salt), lemon curd (eggs, sugar, butter, lemon puree, tapioca starch), Marscapone cheese (milk), whipping cream, strawberries, blueberries, raspberries, blackberries, caster sugar, butter, almonds, powdered sugar.  
**Allergens:** Milk, Wheat, Soy, Egg, Treenuts

### Zupan's Fresh Squeezed Orange Juice

Oranges.

### Zupan's Maple Syrup

Certified organic pure maple syrup.

### Zupan's Chicken Apple Sausage Breakfast Links

GLUTEN-FREE  
Dark chicken meat, applesauce, apple butter, salt, black pepper, parsley, onion powder, thyme, oregano.

### Lobster Roll

Brioche bun (wheat flour, eggs, sugar, canola oil, nonfat milk, natural flavor, butterfat, salt, mono+diglycerides, yeast, enzymes, beta carotene, acerola extract) lobster, mayonnaise (soybean oil, whole eggs, vinegar, salt, sugar, lemon juice concentrate, calcium disodium edta), lemon juice, celery, lemon zest, parsley, chives, butter leaf lettuce  
**Allergens:** Milk, Egg, Wheat, Soy, Shellfish

### Take & Bake Cinnamon Rolls

Bleached and enriched flour, milk, sugar, canola oil, baking soda, baking powder, cheese culture, guar gum, carob bean gum, vanilla, cinnamon, molasses.  
**Allergens:** Wheat, Soy, Milk, Egg

### Too Sweet Cakes Vanilla Berry Cake

Bleached wheat flour (wheat, niacin, iron, thiamin, mononitrate, riboflavin, folic acid), sugar, milk solids, milk, blackberry, raspberry, canola oil, palm oil, egg, baking powder, salt, corn, vanilla.  
**Allergens:** Wheat, Milk, Egg

### Portland Style Strawberry Cheesecake

Cream cheese, sugar, egg, graham cracker crumbs, strawberries, strawberry purée, butter, sour cream, enriched flour, modified food starch, expeller pressed canola oil, lemon juice, natural vanilla flavor, carmine.  
**Allergens:** Milk, Egg, Wheat

### Lauretta Jean's Blueberry Victoria Pie

Blueberries, heavy whipping cream, pastry flour, butter, white sugar, salt, vanilla extract, arrowroot, eggs, lemon juice, lemon zest, apple cider vinegar, baking powder.  
**Allergens:** Milk, Wheat, Egg

### Chocolate Covered Strawberries

Strawberries, cocoa (milk, sugar, cocoa liquor, lecithin)

**Allergens:** Milk

### U Frost Cookies

Butter (cream (milk), salt), margarine (liquid and partially hydrogenated soybean oil water, salt, soy lecithin, vegetable mono and diglycerides, sodium benzoate (preservative), citric acid, natural and artificial flavor, beta carotene (color), vitamin a palmitate, whey (from milk)), all purpose flour (bleached wheat flour, malted barley flour, enrichment ( niacin, iron (reduced), thiamine mononitrate, riboflavin, folic acid), powdered sugar (pure cane sugar, corn starch), salt.pure cane sugar, cornstarch, corn syrup, water.  
**Allergens:** Milk, Soy, Wheat