

Layered Mushroom and White Cheddar Strata

Imagine the coziness of a deep-dish pizza with the lightness of a fluffy frittata, and you've got this week's ultimate comfort food. This layered earthy mushroom and gooey cheese casserole will warm up everyone at your dinner table. P.S. Don't let the long cooking time keep you from ordering. This gem is just 10 minutes hands on and can be made in advance. P.P.S. Leftovers can make an awesome breakfast re-appearance.

60 Minutes to the Table

10 Minutes Hands On

1 Whisk Super Easy

Getting Organized

EQUIPMENT

Loaf Pan or 10x10
Casserole Dish
Mixing Bowl
Medium Skillet

FROM YOUR PANTRY

Butter or
Cooking Spray
1 1/2 cup Milk or
Half & Half
Black Pepper

5 MEEZ CONTAINERS

Sourdough Bread
Cheddar
Mushrooms
Corn & Basil
Egg Mix

Make The Meal Your Own

This is a great make-ahead meal. Prepare the strata ahead of time, and bake it for 10 minutes at 350 when you are ready to eat.

Dedicated omnivores can add cooked, crumbled bacon along with the corn.

Looking for a brunch idea? This would be a delicious breakfast as well. Add some sausage to give it a breakfast feeling.

Good To Know

A note on pan size – To keep the strata moist, Chef Max likes to make his in a narrow, deep pan, so he recommends using a loaf pan. You can also build your strata in a shallower 10x10 casserole dish, but start checking your strata a bit earlier, as it may cook faster.

Health snapshot per serving – 830 Calories, 45g Protein, 5g Fiber, 22 WW+ Points

Lightened up snapshot – 495 Calories, 20 g Fat and 14 WW+ points using 1/2 the bread and no cheese.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Corn, Button Mushrooms, Eggs, Sourdough Bread, White Cheddar, Green Onion, Mayonnaise, Basil

meez meals

1. Getting Organized

Preheat the oven to 350 degrees and grease your pan or casserole dish using butter or cooking spray.

2. Cook the Mushrooms

Heat 1 Tbsp of oil in a medium-sized skillet over high heat. Add the **Mushrooms** and cook until golden brown, 5 to 7 minutes.

3. Assemble the Strata

Put 1/3 of the **Sourdough Bread** on the bottom of the pan or casserole dish. Layer 1/3 of the **Corn & Basil** on top of the bread, followed by 1/3 of the mushrooms and 1/3 of the **Cheddar**. Repeat these layers two more times – bread, corn, mushrooms, cheese – until you've used up your ingredients.

Open the **Egg Mix** and pour into a mixing bowl. Add 1 ½ cup milk or half & half. Season with two pinches of Kosher salt and up to ½ tsp of black pepper. Pour the egg mixture into the pan over all the ingredients as evenly as possible.

You can adjust the black pepper amount based on your preferences.

4. Bake the Strata

Bake until the eggs are set and firm to the touch and the strata is brown on top, about 50-60 minutes. Slice and serve. Enjoy!

Love this recipe? #meezmagic

Instructions for two servings.

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois * Cook by March 8

Toasted Gnocchi with Mint-Basil Pesto

There's something magical about gnocchi when it's toasted. It gets crispy on the outside, tender on the inside, and totally delicious. We're tossing it with roasted butternut squash and a mint-basil pesto, then topping it with toasted coconut. Best of all, the oven does all the work in this hands-free gem.

30 *Minutes to the Table*

10 *Minutes Hands On*

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

2 Rimmed Baking
Sheets
Serving Bowl

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

4 MEEZ CONTAINERS

Butternut Squash
Whole Wheat
Gnocchi
Coconut
Mint Pesto

Make The Meal Your Own

Want to get a jump on dinner? Cook the butternut squash in advance. Dinner will be on the table in 15 minutes.

Kids and picky eaters tip – This is a crowd-pleasing recipe! If you have someone who doesn't love the pesto, though, serve their portion with plain olive oil.

Omnivore's Option – Chicken breast chunks are a great choice for this dish. Cook them with the butternut squash.

Good To Know

If you're making the gluten-free version, we've given you gluten-free gnocchi.

Health snapshot per serving – 395 Calories, 10g Protein, 10g Fiber, 10 WW+ Points

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Butternut Squash, Whole Wheat Gnocchi, Coconut, Olive Oil, White Wine, Basil, Brown Sugar, Mint, Garlic

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1. Getting Organized

Preheat your oven to 400.

2. Roast the Butternut Squash

Arrange your **Butternut Squash** on a rimmed baking sheet and drizzle with olive oil, salt and pepper. Cook until it is just soft enough to bite through, about 20 minutes.

We line our baking sheets with parchment paper to make clean up a breeze.

3. Toast the Gnocchi

Add the **Whole Wheat Gnocchi** to the baking sheet with the butternut squash. Mix well and cook until the gnocchi is golden brown and the butternut squash is caramelized, about 10 to 15 minutes, stirring halfway through.

4. Toast the Coconut

When the gnocchi and butternut squash are about 5 minutes from being done, spread the **Coconut** on a separate baking sheet. Bake the coconut for 3 to 5 minutes with no oil, stirring after 2 minutes, until golden brown.

Keep an eye on the coconut - its natural oils can burn quickly.

5. Combine and Serve

Transfer the gnocchi and butternut squash to your serving bowl. Toss together with half of the **Mint Pesto** and top with the coconut. Add more pesto to taste. Enjoy!

Love this recipe? #meezmagic

Instructions for two servings.

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois * Prepare by March 8

Crispy Chipotle Tacos

An all-time Meez favorite. This recipe starts with the smoky flavor of the chipotle peppers paired with sweet-tart cranberries. It's an unusual combination that is totally delicious. Tossed with oven-roasted sweet potatoes and black beans, they make a taco filling members keep asking for again and again. We're serving them with pecans in a crispy taco shell.

40 Minutes to the Table

10 Minutes Hands On

2 Whisks Easy

Getting Organized

EQUIPMENT

- Saucepan
- Skillet
- Rimmed Baking Sheet

FROM YOUR PANTRY

- Olive Oil
- Salt & Pepper

6 MEEZ CONTAINERS

- Sweet Potatoes
- Cranberry & Pecans
- Chipotle Adobo Sauce
- Black Beans
- Corn Tortillas
- Feta

Make The Meal Your Own

Kids and picky eaters tip – Cook their version without the adobo sauce. Follow the instructions up to step 3, and then separate the filling into two saucepans, adding some of the chipotle adobo sauce to one, and leaving the other one plain.

In a hurry? You can serve these tortillas plain instead of crispy. Just ignore the last step and heat the tortillas before assembling.

Make Ahead Tip – You can roast the sweet potatoes for 10 to 15 minutes up to 2 days in advance. When you're ready to eat, reheat them in the oven until hot, 7 to 10 minutes.

Good To Know

If you're making the vegan version, we're skipping the feta. Use an extra pinch of salt, instead.

The key to these tacos is to make sure your oil is good and hot before adding anything to the pan, and to use plenty of it. If you add ingredients too early, they'll just absorb all the oil and get soggy. The more oil you cook with, the less will be absorbed in the food.

Health snapshot per serving – 880 Calories, 30g Protein, 25g Fiber, 23 WW+ Points

Lightened up snapshot – 500 Calories, 10g Fat and 15 WW+ points with no cheese & 2 tortillas.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Sweet Potatoes, Black Beans, Corn Tortillas, Feta Cheese, Cranberries, Pecans, Chipotles in Adobo, Brown Sugar

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1. Getting Organized

Preheat your oven to 450.

2. Roast the Sweet Potatoes

Put the **Sweet Potatoes** on to a rimmed baking sheet and drizzle with olive oil, salt and pepper. Toss well, then arrange in a single layer. Bake until tender, about 20 to 30 minutes.

We like to line our baking sheets with parchment paper to speed cleanup.

3. Make the Taco Filling

Once the sweet potatoes are in the oven, start the taco filling. Heat 1 Tbsp olive oil in a saucepan over medium heat. Add the **Cranberry & Pecans** and as much of the **Chipotle Adobo Sauce** as you like. If it's looking a little dry, add some water as well. Cook for 5 minutes.

The adobo sauce has a kick. Jen uses it all; Chef Max uses half.

Add the **Black Beans** to the cranberries and cook for 1 minute. Set aside until the sweet potatoes are done cooking, then mix them in.

4. Make the Crispy Tacos

Heat a skillet over medium-high heat and heat your **Corn Tortillas** one at a time until they soften. Set aside.

*Love this recipe?
#meezmagic*

Add about ½ Tbsp olive oil to the skillet and turn the heat to high. When it's very hot, fill a taco with the sweet potatoes and bean mix. Fold the taco and press the ingredients in so it stays together, then set into the hot oil. Cook until the shell crisps (about 1 minute) then turn and cook the other side another minute. Set onto a paper towel and do the same with the remaining tacos. Serve topped with the **Feta** and enjoy!

Instructions for two servings.

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois * Prepare by March 8

Red Thai Curry Soup

This gem is a fresh take on the Thai classic. We're cooking up our version of red curry soup with glass noodles, carrots, red peppers, mushrooms and tofu in a red curry and coconut milk base. It's rich and flavorful, and practically hands-free, not to mention an all-time member favorite.

25 *Minutes to the Table*

10 *Minutes Hands On*

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

2 Saucepans
Large Bowl

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

6 MEEZ CONTAINERS

Shiitake Mushrooms
Thai Peppers & Carrots
Red Curry
Tofu
Ginger-Coconut Broth
Glass Noodles

Make The Meal Your Own

Want to get a jumpstart on dinner? Make the soup ahead, but keep the tofu and noodles separate until you're ready to eat.

Don't love spice? Go easy on the red curry paste and let everyone add to taste. (If it's still too spicy, you can mellow this soup by adding extra coconut milk.)

Omnivore's Option – Shrimp is a great addition to this dish. Cook it separately and add to the soup at the end.

Good To Know

Health snapshot per serving – 370 Calories, 20g Protein, 5g Fiber, 8 WW+ Points.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Coconut Milk, Tofu, Glass Noodles, Carrots, Peppers, Mushrooms, Lime Juice, Soy Sauce, Brown Sugar, Red Curry Paste, Lemongrass, Garlic, Basil, Concentrated Vegetable Base, Ginger

*meez*meals

1. Getting Organized

Put a saucepan of water on to boil.

2. Cook the Thai Vegetables

In a separate saucepan, heat 1 Tbsp olive oil over medium-high heat. Add the **Shiitake Mushrooms** and **Thai Peppers & Carrots** and cook for 3 to 5 minutes.

Add the **Red Curry** and cook until fragrant, about 1 minute.

Add 1 ½ cups of water and bring to a boil, then simmer uncovered for 10 minutes.

Turn the heat back up to medium-high. Add the **Tofu** and **Ginger-Coconut Broth** and season with salt and pepper to taste. If you'd like a thinner soup, add more water. Cook until the vegetables are tender, about 2 to 5 minutes.

3. Soak the Glass Noodles

While the soup is simmering, turn your attention to the **Glass Noodles**. Put them into a bowl and pour the boiling water over top. Let the noodles soak until they are soft, about 2 to 5 minutes.

Drain the noodles and put into each diner's bowl. Serve the soup over the noodles and enjoy!

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The red curry has a kick. We use all of it, but if you don't love spice, you should start with just a touch.

It's important to let the glass noodles soak. If you don't, they can get clumpy and hard to manage.

Instructions for two servings.

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois * Prepare by March 8

Mediterranean Artichoke and Tomato Bake

This delicious make-ahead dish combines decadent artichokes, sweet grape tomatoes and fiber-rich brown rice into the perfect weeknight dinner. Just 5 minutes of hands-on time and you've got the flavors of Italy in one classic casserole.

Getting Organized

EQUIPMENT

9x9 Casserole Dish
Mixing Bowl

FROM YOUR PANTRY

2 Eggs
Olive Oil
Salt & Pepper

6 MEEZ CONTAINERS

Artichokes & Beans
Lemon Yogurt
Cooked Brown Rice
Tomatoes
Parmesan & Parsley
Breadcrumbs

Make The Meal Your Own

Omnivore's Option – Ground lamb would fit right in with these Mediterranean flavors. Mix it with the artichokes and beans before they go in the oven.

This is a great make-ahead meal. You can cook the entire casserole ahead of time up through the first half of step 4. When you're ready to eat, bake the casserole 30 to 35 minutes.

Good To Know

A note on pan size – We recommend building your casserole in a 9x9 baking dish because it's the easiest way to layer and mix your ingredients.

Health snapshot per serving – 440 Calories, 20g Protein, 80g Carbs, 11 WW+ Points

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

60 Minutes to the Table

5 Minutes Hands On

1 Whisk Super Easy

INGREDIENTS: Chickpeas, Tomatoes, Artichoke Hearts, Brown Rice, Cottage Cheese, Red Onion, Yogurt, Parmesan Cheese, Panko Breadcrumbs, Lemon Juice, Parsley, Garlic, Herbs and Spices

meez *meals*

1. Getting Organized

Preheat your oven to 375.

2. Cook the Veggies

Mix 1 Tbsp of olive oil with the **Artichokes & Beans** and put in your casserole dish. Bake for 10 minutes.

3. Make the Casserole

While the artichokes and beans are baking, beat the eggs in a large mixing bowl. Add the **Lemon Yogurt** and stir until incorporated. Season with ¼ tsp each salt and pepper. Add the **Cooked Brown Rice, Tomatoes** and 1/4 of the **Parmesan & Parsley** and **Breadcrumbs**. Mix until just incorporated.

4. Put It All Together

When the artichokes and beans are done baking, pour the egg mixture over top of them in the baking dish over top and stir to evenly distribute. Top with remaining parmesan & parsley and breadcrumbs.

Bake the casserole until golden brown on top, 30-35 minutes. Enjoy!

Love this recipe? #meezmagic

Instructions for two servings.

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois * Prepare by March 8

Beets with Champagne Vinaigrette

25 Minutes to the Table

5 Minutes Hands On

1 Whisk Super Easy

Getting Organized

EQUIPMENT

Rimmed Baking Sheet

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

4 MEEZ CONTAINERS

Beets
Champagne Vinaigrette
Blue Cheese & Pecans

Make This Meal Your Own

This dish is great hot or cold so it's great as a dinner side or a grab-and-go lunch.

Good to Know

Health Snapshot per serving (serves 2)

370 Calories, 20g Carbs, 10g Protein, 10g Fiber,
10 WW+ Points

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Beets, Onion, Blue Cheese, Pecans, Olive Oil, Orange Juice, Champagne Vinegar, Brown Sugar, Garlic, Herbs and Spices

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1. **Getting Started**

Preheat your oven to 375.

2. **Roast the Beets**

Toss the **Beets** with 1 Tbsp of olive oil and spread in a single layer on a baking sheet. Roast until caramelized and lightly crispy, about 20 minutes.

3. **Put It All Together**

Toss the roasted beets with half of the **Champagne Vinaigrette**, then add more to taste. Serve the beets topped with the **Blue Cheese & Pecans**. Enjoy!

Love this recipe? #meezmagic

Cook by March 8

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois

Artichoke Salad with Oregano Vinaigrette

5 Minutes to the Table

5 Minutes Hands On

Getting Organized

EQUIPMENT

Mixing Bowl

FROM YOUR PANTRY

Olive Oil

Salt & Pepper

6 MEEZ CONTAINERS

Ciabatta Bread

Butter Beans

Artichokes

Broccoli & Carrots

Parmesan Cheese

Oregano Vinaigrette

Put It All Together

Put the **Ciabatta Bread** into a mixing bowl with 2 Tbsp olive oil and a pinch of salt and pepper. Toss well, then toast in a toaster oven (or regular oven at 400) until crispy on the outside, about 5 to 7 minutes. While the bread is toasting, toss **Butter Beans, Artichokes, Broccoli & Carrots and Parmesan Cheese** in the now-empty mixing bowl. Add half of the **Oregano Vinaigrette** and the toasted bread and toss again. Add salt and pepper and more vinaigrette to taste.

Good to Know

Health Snapshot per serving (serves 1)

850 Calories, 45g Protein, 35g Fat, 24 WW+ Points

Have Questions?

We're standing by at 773.916.6333

INGREDIENTS: Artichokes, Broccoli, Butter Beans, Ciabatta, Parmesan Cheese, Olive Oil, Lemon, Cider Vinegar, Brown Sugar, Herbs

Prepare by March 8

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois

Buddha Salad Bowl

5 Minutes to the Table

5 Minutes Hands On

Getting Organized

EQUIPMENT

Mixing Bowl

FROM YOUR PANTRY

Salt & Pepper

4 MEEZ CONTAINERS

Cabbage

Cooked Brown Rice

Bamboo Shoots

Soy Ginger Aioli

Put It All Together

Put the **Cabbage** into a mixing bowl with the **Cooked Brown Rice** and **Bamboo Shoots**. Add half of the **Soy Ginger Aioli** and mix well. Then add salt and pepper to taste and more aioli if you'd like.

Good to Know

Health Snapshot per serving (serves 2)

200 Calories, 5g Protein, 5g Fiber, 10g Fat
7 WW+ Points

Have Questions?

We're standing by at 773.916.6333

INGREDIENTS: Brown Rice, Green Cabbage, Bamboo Shoots, Red Cabbage, Green Onions, Mayonnaise, Soy Sauce, Brown Sugar, Rice Wine Vinegar, Ginger, Sesame Seeds

Prepare by March 8

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois

Single Serve Artichoke Quesadilla

25 Minutes to the Table

5 Minutes Hands On

1 Whisk Super Easy

Getting Organized

EQUIPMENT

Baking Sheet

FROM YOUR PANTRY

Vegetable Oil

4 MEEZ CONTAINERS

Carrots &

Parsnips

Tortillas

Artichoke Pesto

Feta &

Mozzarella

Good to Know

We like hands-free oven cooking, but this quesadilla cooks just as well in a skillet on the stove.

Health snapshot per serving (serves 1)

835 Calories, 45g Fat, 75g Carbs, 23 WW+ Points

Lightened up snapshot (1 folded tortilla, 1/3 cheese, 3/4 pesto)

490 Calories, 25g Fat, 50g Carbs, 14 WW+ Points

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Flour Tortillas, Carrot, Artichoke Hearts, Mozzarella, Parsnip, Feta, Parmesan, Olive Oil, Parsley, Lemon Juice, Spices

meezmeals

1. **Getting Organized**

Preheat your oven to 400.

2. **Roast the Veggies**

Toss the **Carrots & Parsnips** with 1 Tbsp of oil and season with salt and pepper. Spread in a single layer on a baking sheet and roast until lightly browned, 7 to 10 minutes, and then remove to a plate.

3. **Build the Quesadilla**

Oil the baking sheet with 1-2 Tbsp oil. Take one **Tortilla** and wipe it through the oil to coat one side. Repeat with the second tortilla, leaving it on the baking sheet oiled-side down.

Spread the **Artichoke Pesto** on the tortilla and then top with half of the **Feta & Mozzarella** and the cooked carrots and parsnips. Sprinkle the remaining cheese on top of the veggies. Top with the second tortilla, oiled-side up, and gently press down.

4. **Put It All Together**

Bake the quesadilla 6 to 8 minutes, until the top and edges are golden brown. Flip the quesadilla, and cook an additional 3 to 4 minutes. Cut into wedges and serve. Enjoy!

Prepare by March 8

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois

Portobello Grilled Cheese

15 Minutes to the Table

15 Minutes Hands On

1 Whisk Super Easy

Getting Organized

EQUIPMENT

Non-Stick Skillet

FROM YOUR PANTRY

Vegetable Oil

5 MEEZ CONTAINERS

Portobello

Mushrooms

Balsamic

Vinaigrette

Sourdough

Gruyere &

Mozzarella

Cranberry Aioli

Good to Know

We like the way mushrooms cook in a skillet, but if you want make this a hands-free dish, roast the mushrooms and then bake the grilled cheese for 5 minutes at 375.

Health Snapshot per serving (serves 1)

675 Calories, 35g Fat, 55g Carbs, 30g Protein

18 WW+ Points

Lightened up snapshot (1/2 aioli)

450 Calories, 20g Fat, 50g Carbs, 12 WW+ Points

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Whole Wheat Sourdough, Portobello Mushrooms, Mozzarella, Balsamic Vinegar, Gruyere, Mayonnaise, Dried Cranberries, Brown Sugar, Vinegar, Herbs and Spices

meezmeals

1. Cook the Mushrooms

Heat ½ Tbsp of oil in a skillet over medium-high heat. Add the **Portobello Mushrooms** and cook until lightly browned, 5 to 6 minutes. Add the **Balsamic Vinaigrette**, and stir to coat the mushrooms. Set aside.

2. Make the Sandwich

Heat 1 Tbsp of oil in the same skillet over medium-high heat. Put one piece of **Sourdough** in the oil and then top with half of the **Gruyere & Mozzarella**. Spoon the mushrooms into the center of the cheese and sprinkle with remaining cheese. Top with the second piece of bread and press down to close.

Cook 1 to 2 minutes, then flip and cook another 3 to 4 minutes until the bread is golden brown. Turn off the heat, cover the sandwich and let sit for 1 minute.

3. Put It All Together

Remove the top piece of bread and spread the inside of the slice with **Cranberry Aioli** to taste or spoon the aioli over the top of the cooked sandwich. Enjoy!

Prepare by March 8

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois

Double Chocolate Black Forest Bread

Getting Organized

EQUIPMENT

8 x 8 or 9 x 9 Baking
Pan
Mixing Bowl

FROM YOUR PANTRY

2 Eggs
½ Cup Melted
Butter
Butter or Spray Oil

3 MEEZ CONTAINERS

Bread Mix
Banana Mix
Cherry Frosting

INGREDIENTS: Bananas, Flour, Sugar, Chocolate Chips, Cream Cheese,
Butter, Maraschino Cherries, Sour Cream,
Confectioner's Sugar, Lime, Cocoa Powder, Baking Soda

60 Minutes to the Table

5 Minutes Hands On

1 Whisk Super Easy

Good to Know

Prefer cupcakes? Cook these up in muffin tins for 20 to 30 minutes. If you have cupcake liners, make sure to use them. Otherwise, spray or butter the muffin tins before you pour in the batter.

Health Snapshot per serving (serves 6)

325 Calories, 10g Fat, 70g Carbs, 55g Sugar
11 WW+ Points

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

meezmeals

1. **Getting Started**

Preheat your oven to 350 and oil or butter your baking pan.

2. **Bake the Bread**

Put the **Bread Mix** into a large mixing bowl and stir.

Add the **Banana Mix**, along with 2 eggs and ½ cup melted butter. Mix until just incorporated and pour into the prepared pan.

Bake until a toothpick comes out clean, about 30 to 40 minutes, then let cool.

3. **Put It All Together**

When the bread is cool, cut it in half horizontally. Spread half of the **Cherry Frosting** over the cut side and put back together, then spread the remaining frosting over top. Cut into slices and enjoy!

Love this recipe? #meezmagic

Prepare by March 8

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois