**Spring Salad**

Mix the arugula, kale, spinach, spiced pumpkin seeds, parmesan cheese, and tomatoes in a bowl. Toss with our Snooze citronette dressing and you’re ready to enjoy!

**Shrimp & Grits**

Heat the pan of shrimp and grits (lid on) in a 350º F oven for 25-35 minutes. When the grits are piping hot (165º F) remove from the oven, sprinkle with chopped parsley, and serve.

**Sweet Potato & Steak**

Heat the pan of sweet potatoes and steak (lid on) in a 350º F oven for 25-35 minutes. When the sweet potatoes are piping hot (165º F) remove from the oven and serve. Be sure to check your steak throughout the heating process and remove from the oven when it has reached your desired temperature.

**Banana Bread Dessert**

Slice banana bread – we recommend 3/4 inch, but you can go big or small. Your dessert, your rules! Top the banana bread with warmed caramel sauce and a dollop of whipped mascarpone. Enjoy!

Share your homemade Snooze party pack creations with us! Tag @snoozeameatery on Instagram or use #snoozeathome