

## Sides and Salads

Salads and Sides. Sides and Salads. Soups. Fresh. Creative. Fun. While the rest of the meal can be, shall we say, less varied (most people choose 1, 2 or 3 entrees at the most), side dishes and salads (and soups) can be numerous and always appreciated. Varied and tasty, choose as many as you wish -- savory, sweet, tart, tangy. Because, let's face it, great additions make greater meals. These are truly just a sampling of what **ANNABEL COHEN COOKS DETROIT** prepares.

(While we don't have a gluten-free kitchen, we do offer side dishes that contain non-gluten ingredients. These dishes are designated as GF)

### Salads:

- Grilled and Roasted Vegetables with Olive Oil and Sea Salt (with Balsamic Glaze if Desired) (GF)
- Gourmet Greek with Chopped Romaine, Roasted Beets, Tomatoes, Bell Pepper, Kalamata Olives, Garbanzo Beans, Fresh Parsley and Greek Vinaigrette (GF)
- Chopped Chinese Salad with Romaine, Bean Sprouts, Fresh Ginger, Red Bell Pepper, Fresh Asparagus, Mandarin Oranges, Mint, Cilantro and Sesame Soy Vinaigrette and Garnished with Crunchy Wasabi Peas (GF)
- Caesar Salad with Romaine, Homemade Garlic Dressing, Croutons and Shaved Parmesan
- Kale Quinoa Salad with Toasted Almonds, Dried Cranberries, Garbanzos and Sweet Lemon Vinaigrette (GF)
- Harvest Salad with Mixed Baby Greens, Candied Pecans, Apples, Blue Cheese (or Chevre) and Sweet Vinaigrette (GF)
- Chopped Green Salad with Lots of Crunchy Vegetables, Garbanzos, Tomatoes and Red Wine Vinaigrette (GF)
- Grilled Vegetable Pasta Salad with Fresh Pesto and Balsamic Vinaigrette
- Asian Asparagus Salad with Garlic, Chives and Sesame
- Asparagus Vinaigrette with Chopped Egg Garnish (Mimosa) (GF)
- Edamame, Corn and Tomato Succotash (GF)
- Brazilian Potato Salad with Peas and Red Wine Vinaigrette (GF)
- Classic Potato Salad: Creamy with Hard Boiled Eggs, Celery, Mayonnaise and Yellow Mustard and Garnished with Paprika (GF)
- New Potato Salad Vinaigrette with Bermuda Onion, Fresh Parsley, Capers and Red Wine Vinaigrette (GF)
- Fazool Hai Piaz: Armenian White Bean Salad with Green Pepper, Olive Oil, Scallions, Lemon and Garlic (GF)
- Apple Curry Chicken or Turkey Salad: With Crunchy Apples, Celery, Mayonnaise, Curry Lemon Juice and Fresh Parsley (GF)
- Power Salad: Wheat berries, Lentils, Vegetables with a Creamy Apple Cider Vinaigrette
- Shredded Chicken and Napa Salad with Barbecue Lime Vinaigrette (GF)
- Nicoise Potato Salad with Tuna, Haricot Vert, Bermuda Onion, Kalamata Olives, Grape Tomatoes, Fresh Parsley and Dijon Red Wine Vinaigrette (GF)
- Eight-Vegetable Salad with Roasted Red Pepper Dressing (GF)

### Slaws:

- Asian Cabbage Salad -- my most popular salad. Napa Cabbage, Bok Choy, Scallions, Carrots and Red Bell Pepper with Crunchy, Baked Ramen, Almonds, Sesame Seeds and Sesame Soy Vinaigrette
- Cabbage Slaw Vinaigrette with Lots of Fresh Parsley and Lemon Vinaigrette (GF)
- Shaved Brussels Sprouts Salad with Almonds, Golden Raisins, Shaved Parmesan Cheese with Sweet Lemon Vinaigrette
- Power Slaw: Kale, Cabbage, Sunflower Seeds, Walnuts, Blueberries, Dried Cranberries with Pomegranate Dressing
- Creamy Cole Slaw with Sweet and Tangy Dressing (GF)
- Sriracha Slaw Cabbage, BiColor Shredded Carrots Creamy Sriracha Aioli (GF)

**Continued on the next page**

### Sides:

- Fruited, Nuted Wild Rice with Toasted Almonds, Cranberries and Golden Raisins (GF)
- Rice Pilaf with Golden Pasta and Golden Raisins (GF)
- Pineapple, Garlic, Ginger and Sesame Basmati Rice (GF)
- Mushroom Pasta with Onions, Garlic and a Touch of Cream
- Baked Macaroni and Cheese
- 5-Cheese Penne Pasta
- Olive Oil, Sea Salt and Rosemary New Potatoes (GF)
- Roasted Fingerling Potatoes with Garlic and Pancetta (GF)
- Creamy Pureed Potatoes with Butter and Sea Salt (GF)
- Pureed Potatoes with Parmesan Crust (GF)
- Roasted Sweet Potato Wedges with Olive Oil and Sea Salt (GF)
- Layered Potatoes Gratin
- Israeli Couscous with Garbanzos, Roasted Red Peppers, Olive Oil, Lemon Juice, Cilantro and Light Curry
- Creamed Steakhouse Spinach
- Layered Potato, Zucchini and Tomatoes with Sauteed Onions, Parmesan and Thyme (GF)
- Chana Masala: Indian Chick Pea Stew (GF)
- Macedonian Green Beans with Tomatoes, Onions and Garlic (GF)

### Chili, Soups and Such:

- Beef and Two-Bean Chili (GF)
- Vegetarian Black Bean Chili (GF)
- Chicken and White Bean Chili (GF)
- Vegan Mushroom Barley Soup
- Spicy Tomato Soup (GF)
- Pureed Carrot Ginger Soup (GF)
- Chunky Gazpacho (with or Without Cilantro)
- Creamy Butternut Squash Soup with Pepitas (and Crumbled Blue Cheese, if desired) (GF)
- Sopa da Dona Teresa - Brazilian Chicken and Rice Soup (GF)
- Mushroom Soup with a Touch of Cream
- Potato Leek Soup
- Creamy Potato and Spinach Soup with Lemon (GF)
- Thai Vegetable Soup (GF(+))