Christmas dinner for six

Having friends over without the stress: almost everything is made the day before, so on the night you just reheat and set out the toppings.

The menu

To nibble: hummus three ways (recipe 45) with veggie sticks

Main: ☐ vegetarian chili for six (recipe 30) ☐ sheet-pan fajitas (recipe 31)

Toppings bar: rice, plain yogurt, avocado, cilantro, lime, and baked corn tortilla chips

Dessert: cut fruit with yogurt

To drink: a pitcher of water with lemon and mint

My changes:

Shopping list

- ☐ 2 cans (15 oz) red kidney beans, 1 can lentils, 1 can corn
- ☐ 2 onions, 2 bell peppers, 3 garlic cloves
- ☐ 1 can (28 oz) crushed tomatoes
- ☐ Cumin, sweet and hot paprika, dried oregano
- ☐ Rice for six, corn tortilla chips
- ☐ Plain yogurt, 2 avocados, cilantro, 2 limes
- ☐ Chickpeas and tahini for the hummus; carrots and cucumber
- ☐ Fruit for dessert, lemons, and mint

If you make fajitas: 2 lb chicken breast, 3 bell peppers, 2 onions, 12 tortillas.

Who brings what

GUEST	BRINGS (BREAD, DRINKS, OR DESSERT)	DIET OR ALLERGIES

Three-day timeline

WHEN	WHAT TO DO	DONE
Two days before	Confirm guests, diets, and allergies. Decide who brings what. Do the shopping.	
The day before	Cook the chili (it tastes better the next day). Cool it quickly in shallow containers and get it into the fridge within 2 hours. Make the hummus and the yogurt sauce. If you're making fajitas, cut and season the chicken and keep it in the fridge.	
The morning of	Cut the veggie sticks and the fruit and keep them covered in the fridge. Make the pitcher of water.	
One hour before	Cook the rice and bake the tortilla chips. If you're making fajitas, roast them for 20 minutes at 425°F (220°C).	
When guests arrive	Reheat the chili until it's bubbling and steaming in the center (165°F / 74°C). Serve it in the pot in the middle of the table with the toppings.	
After dinner	Leftovers into the fridge within 2 hours: chili 3 days, or the freezer for 3 months. Rice only until the next day.	