



done like dinner

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Oh, if your kitchen were only 2,000 square feet, with pristine stainless steel work stations, robin's egg blue walls, pink roses and glittering chandeliers.

Everything would be prepped and portioned and fresh, and there would be a staff to do the dishes.

Why, you'd invite all of your friends over, pop a bottle of wine and have a blast cooking dinners together.

Well that pretty much describes the scene at the brand new DinnerWorks near Granville Island.

In this state-of-the-art facility, up to 12 of you can prepare dinners that will feed up to six people, like Cranberry-Chipotle Pork Chops, White Bean and Sausage Rigatoni or Chicken Enchiladas with Green Tomatillo Sauce that you take home to cook or freeze.

There's no shopping, no slicing and dicing, just a wee bit of measuring and mixing (nothing you can't handle after a glass or two of Chablis).

Each recipe takes just minutes to make, and there are no leftover ingredients to wilt in your fridge when it's done.

A perfect idea for a baby shower, or a friend who will be laid up by surgery, or just to stock the freezer in anticipation of, well, life.

Meals cost about \$4 per portion. Read more at www.dinnerworks.com

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