



Eight New Meal Kits to Try in Chicago

An ongoing listing for notable take and reheat options around Chicago
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More diners are leaning on meal kits during the pandemic as an alternative to traditional takeout. This gives consumers more flexibility, allowing them to enjoy a properly heated meal instead of one that cools off in frigid winter temperatures. Restaurant owners were initially apprehensive about the format for a few reasons. There's a feeling consumers wouldn't take to doing any kitchen work, even something as simple as zapping food in a microwave.

Instagram has alleviated that concern, showing happy customers posting jubilant photos of their plating techniques. Beyond that, meal kits provide a cost-effective way to feed a family.

The following is a list of some of the more notable meal kits available in Chicago. Be sure to act fast: Many have limited availability.



GOOSE ISLAND — [Azul Mariscos](#) proffers a host of [seafood-focused meal kits](#), including salmon a la plancha, pasta de crema chipotle, diabla shrimp. All come with rice, garlic bread, and chile guajillo flan, along with [how-to videos](#) from executive chef [Michael Hernandez](#).

AROUND TOWN — One of Chicago's most popular Italian beef sandwiches is now available in meal kit form, as Buona Beef has launched a handful of "family packs." There's no cooking or reheating involved, but those who order the [Buona Beef Five-Pack](#) can construct their own Italian beef with hot giardiniera and/or sweet peppers, and manage their desired degree of sogginess. The pack also includes a choice of side like caesar or potato salad.

AROUND TOWN — Local caterer the Entertaining Company touts a rotating weekly selection of [family-style meal kits](#) suited to groups of five or more. [Current menu](#) options include peppercorn-crusted beef tenderloin (whipped potatoes, winter ratatouille, chopped salad) and blood orange-seared salmon (orzo and rice pilaf, roasted broccoli and cauliflower, arugula salad).

FULTON MARKET — [Swift & Sons](#) steakhouse aims to bring a touch of luxury to eating in with its [bake-at-home beef wellington](#) dinner kit. The "experience" comes with detailed instructions, a wellington (10-ounce filet, foie gras, mushroom duxelle, bordelaise), wedge salad, mashed potatoes, and enough chocolate chip cookie dough for six (or fewer, no judgement here).

HUMBOLDT PARK — [Lola's Coney Island](#) takes a fun and inventive approach with three regional hot dog kits: New York (all-beef sausages), Detroit (coney sausages), and Chicago (Vienna beef jumbo sausages). Each kit comes with 10 dogs, along with all the appropriate fixings and prep instructions. Order [via Tock](#).

LOGAN SQUARE — [Gretel](#) is stocking at-home oyster shucking kits, complete with a shucking knife, and a half- or full-dozen oysters to crack open and slurp down from the comfort of home. Kits also come with sauces made on-site. Order [via ChowNow](#).