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JUST ADD COOKING LAUNCHES CHEF-INSPIRED RECIPES IN PARTNERSHIP WITH JASON BOND OF BONDIR

*Special Recipes Developed by Bond to Be Offered to Home Cooks in
Just Add Cooking Meal Kits*

BOSTON--[Just Add Cooking](#), which delivers fresh meal kits of locally-sourced, New England ingredients and globally inspired recipes to the doors of its local customers, today announced a partnership with Chef Jason Bond of [Bondir](#) to provide a series of recipes in Just Add Cooking meal kits. The recipes, developed by Chef Bond and inspired by the Bondir menu, will be available to Just Add Cooking customers in boxes beginning on September 27.

We are always seeking to innovate and create fresh recipes for our customers to enjoy,” said Jan Leife, co-founder of Just Add Cooking. “Part of our local approach is partnering with area chefs who share our values and to allow them to bring their style of cooking into our customers’ homes. It’s exciting both for the chef and for the customer to see these restaurant-quality meals come together in half an hour at home.”

The recipes utilize farm fresh, locally-sourced ingredients and provide the opportunity for Just Add Cooking customers to cook the types of delicious recipes served daily at Bondir from the comfort of their own kitchens. The three featured recipes include a Sweet Potato Tart (vegetarian and gluten-free), a Zucchini & Cucumber Papardelle (vegetarian) and a Pork Sausage with Beans & Arrowhead Cabbage. They will be featured in a series of boxes starting September 27 and then will be part of the regular Just Add Cooking recipe vault.

“We are excited to share our recipes with home cooks,” said Chef Bond. “Just Add Cooking was a great match for us as their philosophy of sourcing ingredients from New England farmers, purveyors and vendors aligns with ours. This is another way for us to share our love for cooking and get people inspired for the season’s more comforting dishes.”

Just Add Cooking customers select from seven recipes each week, which feature a variety of proteins and meats as well as vegetarian and gluten-free options and can be cooked from scratch in about 30 minutes. Their selection of recipes, along with the exact portions of fresh, locally-sourced ingredients required to make them, are delivered right to customers’ doors each week. Local sourcing and same-day delivery

allow the company to maximize freshness, support the local food economy and reduce food mileage and packaging waste.

Customers can try the Bondir recipes and dozens of other Just Add Cooking options in a variety of box sizes and with a flexible subscription by visiting www.justaddcooking.com.

About Just Add Cooking

Just Add Cooking sources and creates wholesome “meal kits” consisting of fresh, pre-measured, and high quality ingredients from New England that are carefully packed in a box and delivered directly to your home. As part of a flexible subscription plan, the company provides members with an array of affordable, easy to prepare, and delicious recipes to try every week. All you have to do is “just add cooking.” For more information, visit www.justaddcooking.com.

About Bondir Cambridge

A cozy storefront in Cambridge with twenty-six seats, Bondir showcases the pastoral and marine bounty of New England in the context of fine dining. Chef/Owner Jason Bond and Chef de Cuisine Brendan Joy write the menus daily, working closely with best in class purveyors to source produce picked for its of-the-moment freshness. With notably warm hospitality, the restaurant features fresh wild flowers, hand-picked antiques, and heirloom blue and white China, for a romantic charm recognized as *Bon Appetit* “Best New Restaurants” 2011, *Boston Magazine* “2014 Best Romantic Restaurant,” *TimeOut Boston* “Best Boston Restaurants,” and *Boston Magazine* “2013 Best Chef, General Excellence.”