

## Menu

Cheesy Spinach Spirals

Pan-Fried Trout with Roasted Asparagus

Rhubarb Crumble Bars with White Chocolate Drizzle

## The Game Plan

Early in the day (at least 6 hours before dinner):

*(1½ hours hands-on, plus baking, cooling and chilling time; total elapsed time about 3½ hours)*

- Make and bake the rhubarb crumble bars, then set them out to cool.
- While the bars are baking, make the filling for the spinach spirals, roll it up in the pastry, and chill the uncut roll until needed. (You can also do this step the day before if desired.)
- Clean up the kitchen and run the dishwasher.

2 hours and 45 minutes before dinner:

*(30 minutes hands on; total elapsed time about 40 minutes)*

- Slice and bake the spinach spirals.
- While the spinach spirals are baking, cut the rhubarb bars and drizzle them with white chocolate.
- Enjoy the appetizer with a glass of wine.

1½ hours before dinner:

*(20 minutes)*

- Start marinating the trout.
- Wash and prep the asparagus.
- Empty the dishwasher, then load it with the appetizer dishes.
- Set the table.

30 minutes before dinner:

*(30 minutes)*

- Cook the trout and asparagus.
- Clean up the kitchen and load the dishwasher with the prep dishes.
- Light the candles, pour the wine, and start the dinner music.

After dinner:

- While your partner does the dishes and cleans up the kitchen, slice the rhubarb crumble bars.

Notes:

- Plan to serve the appetizer about 2 hours before dinner. This gives you time to enjoy the appetizer before you have to start prepping and cooking the trout.
- The hands-on work time estimates (in parentheses below the start times) are for one person doing it all, but some of these tasks can be shared or delegated.