

Valentine's Dinner-In

2 Courses in 30 Minutes (For Two)

A cozy, no-stress date-night menu with minimal cleanup and grocery-list simple ingredients.

Grocery List (Serves 2)

Pantry / Dry

- Pasta (8 oz; spaghetti, linguine, or fettuccine)
- Olive oil
- Salt & black pepper
- Red pepper flakes (optional)
- Sugar (pinch, optional)

Produce

- Cherry or grape tomatoes (1½–2 cups)
- Garlic (3–4 cloves)
- Fresh basil (small bunch)
- Lemon (optional, for mocktail)
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- Garlic (3–4 cloves)
- Fresh basil (small bunch)

Dairy

- Heavy cream or all-purpose cream (¼–⅓ cup)
- Butter (2 tbsp)
- Eggs (2)
- Semi-sweet or dark chocolate (4 oz)

Optional Add-Ons

- Baguette or crusty bread
- Fresh parsley
- Frozen berries (raspberries or mixed berries)
- Sparkling water or seltzer

One-Pot Creamy Tomato-Basil Pasta

Total time: ~15 minutes
Tools: 1 wide pan or skillet

Quick Steps

1. Add pasta, tomatoes, sliced garlic, olive oil, salt, and enough water to just cover.
2. Bring to a boil and cook, stirring, until pasta is al dente and liquid reduces.
3. Lower heat. Stir in cream and a splash of starchy pasta water until glossy.
4. Finish with torn basil, black pepper, and chili flakes if using.
5. Taste and adjust salt. Serve immediately.

Tip: The starch in the cooking water creates the sauce—no draining needed.

Mini Molten Chocolate Cups

Total time: ~10 minutes bake
Tools: 2 ramekins or oven-safe cups

Quick Steps

1. Preheat oven to 425°F / 220°C. Grease ramekins lightly.
2. Microwave chocolate and butter in short bursts until melted. Stir smooth.
3. Whisk in sugar and eggs until glossy.
4. Divide into ramekins.
5. Bake 8–10 minutes until edges are set and centers are soft.

Finish Options

- Pinch of sea salt
- Dust with cocoa powder
- Top with crushed freeze-dried raspberries

Tip: The starch in the cooking water creates the sauce—no draining needed.



OR 5-Minute Extra (Pick One)

Garlic-Herb Bread

- Mix softened butter, minced garlic, parsley, and salt.
- Spread on sliced bread and pan-toast or oven-toast until golden.

Sparkling Berry Mocktail

- Add frozen berries to a glass.
- Squeeze lemon, top with ice and sparkling water.
- Stir and sip.

Make It Effortless

Pair this menu with:

- A pantry pasta kit
- Mini ramekin set
- Date-night spice trio

(Optional tools—clearly disclosed, totally optional.)

**Cook together. Plate simply.
Light a candle.**

Dinner is done in 30 minutes, so you can enjoy the rest of the night.