

LOCAVORE 101

Dinner is in the bag with chef Andrew Catalano's Alimento meal kits

By RYAN HUME
FOR COAST WEEKEND

When Street 14 Café shuttered its dinner service in the spring of 2017, local foodies momentarily lost access to Chef Andrew Catalano's exceptional seasonal cuisine.

Catalano had quickly established himself on the North Coast for his farm-to-table menus, rustic pasta dishes and ingenious use of all things pickled, preserved and fermented. With the launch of his new venture, Alimento, last May, Catalano now offers — in the form of a weekly meal kit — the home cook the benefit of relationships he forged with local farms through the kitchen of Street 14.

"Alimento is a natural extension of my work at Street 14," Catalano said.

He begins each week talking to farmers about what is harvest-ready. "Then I create dishes that will highlight those ingredients," he said. "The main difference between Street 14 and Alimento, of course, is that the execution of the dish is passed on to the home cook."

Meal kits have become big business in the last few years as busy people rethink their approach to dinner from frozen to fresh. What sets Alimento apart from major players like Blue Apron and Home Chef is Catalano's commitment to locally sourced ingredients, reusable packaging and the ability of consumers to buy in on a meal kit, one week at a time, through his website alimentoastoria.com.

COLIN MURPHEY/THE DAILY ASTORIAN

Chef Andrew Catalano packs a recent batch of meal kits for delivery at the North Coast Food Web. Catalano's venture, known as Alimento, uses locally sourced products prepared and ready for clients to cook in their own homes.

