



Linguine with sun-dried tomatoes and artichokes

## WHAT'S FOR DINNER?

CALLING THE CULINARY-CHALLENGED BACHELORS, BUSY EXECUTIVES AND ANYONE LOOKING TO IMPRESS GUESTS. A GOURMET MEAL IS IN YOUR FREEZER—AND READY TO BE SERVED. BY PATRICIA TORTOLANI

Picture yourself at 5pm, tired from a long day of work, standing in the kitchen, trying to decide what to cook. We've all been there. You take stock of the produce (wilted kale, too-firm avocados), stare into the abyss of the pantry (maybe ramen—again?). And ultimately swipe open your go-to food delivery app. CONTINUED...

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## savor GOOD EATS



From left: 32° by MG's Borja Fabregas and Andrew Echevarria; the pan-seared salmon.



...CONTINUED Thanks to 32° by MG (32bymg.com), nights like these are soon to be a distant memory. Offering gourmet cuisine in a "fresh-frozen meal" format delivered straight to your kitchen, the culinary group owned by Andrew Echevarria and Borja Fabregas is saving us from ourselves. "We handle the menu creation, grocery shopping and cooking so you don't have to," says Echevarria.

The idea for 32° was conceived several months into the pandemic when home entertaining became the only entertaining. Following an influx of requests by family, friends and clients for its individual meals, MG Events thought it could fill this void in individual gourmet delivery and take it a step further as an at-home, on-demand option available in one's own freezer.

Options range from clean fish entrees and vegetable quinoa sides to braised short rib and homestyle macaroni and cheese—even its famous bechamel-based serrano ham *croquetas*. Hungry yet? Fear not, dinner is ready to be served. ■