Mealtime Market

Providing delicious, convenient, chef-prepared meals right to your doorstep!

by Cleo Corliss-Gremillion



Chris Capps is a chef and graduate of the Culinary Institute of America. He and his wife Kristy have lived and worked in Walla Walla since 2011. Chris created Mealtime Market in 2017. The Capps are passionate about where food comes from, and they started Mealtime Market to provide convenience and delicious food for the Walla Walla community. The dishes Chris prepares use ingredients from local farms and the reusable containers benefit the planet.



Mealtime Market offers two complete chef prepared meals every Thursday in a reusable freezer bag left at the doorstep. All the customer needs to do is leave the previous week's containers out to be picked up. Chris uses produce from Hayshaker Farms, Frog Hollow Farm, Monteillet Fromagerie, and Edward Farms.



Chris releases his menus online with the dates and meals that will be prepared on each Thursday. His menus are accommodating for omnivores and vegetarians. An example of one of these delicious meals is curried tender pork with new potatoes, bell peppers, sweet onions, basmati rice, and crispy leeks. Is your mouth watering yet?

"I'm bringing family dinner back. I'm saving you time by delivering meals right to your door. No shopping, no prepping, no stress. Oh, and the food happens to be really good. I cook so you don't have to."- Chris Capps

Visit: https://mealtimemarket.com

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