# WEEKLY SHOPPING



#### SUNDAY

### **BUTTERNUT AND BLACK**

#### **BEAN TACOS**

2 cups diced and peeled butternut squash\*
2 cups chopped baby bella mushrooms
1 14.5oz can black beans, rinsed and drained
1 cup chopped yellow onion
1 Tbsp sunflower oil
1 tsp chili powder
1/2 tsp ground cumin
1/2 tsp salt, or more to taste
1/4 tsp dried oregano
1/4 tsp paprika
pinch of cayenne pepper
2 cups chopped tomatillos, with husks removed
8 corn tortillas

1 cup shredded cabbage 1 jalapeno, thinly sliced 8 small lime wedges

# TUESDAY LOADED LEMONY GREEK SALAD BOWLS

1.5 cups bulgur
3 cups water
1 pint grape tomatoes, halved
3 mini seedless cucumbers, diced
½ lb chopped roasted red peppers
1 (15 oz) can black olives, drained and sliced
5 oz feta, crumbled
½ red onion, diced
1 (15 oz) can chickpeas, drained and rinsed
juice of 2 lemons
¼ cup olive oil
salt and black pepper, to taste

# THURSDAY THAI VEGETABLE PIZZA

1 1/2 teaspoons olive oil
1/4 small red onion, thinly sliced
1 small red pepper, thinly sliced
1 medium carrot, shredded
1 cup thinly sliced snow peas
1 large baby bok choy, thinly chopped
1/4 teaspoon garlic powder
1/4 teaspoon ground ginger
1/4 teaspoon salt
Red pepper flakes, to taste
Peanut sauce, homemade or store bought (1-2 tbps for each pita)
6 pitas
6-8 tablespoons shredded cheese, I used vegan cheese

## MONDAY CHILI VERDE SOUP

2 cups vegetable broth 1 15oz can cannellini, rinsed and drained 1 15oz can chickpeas 1 cup salsa verde 1/4 tsp cumin 1/4 tsp chili powder 1 avocado

## WEDNESDAY CREAMY VEGETABLE CHICKPEA CURRY

1 1/2 cups brown basmati rice, rinsed 1 1/2 tsp sea salt, divided 1/2 cup raw cashews 2 cups So Delicious Organic Almondmilk with Cashew 1 tbsp coconut or avocado oil 1 medium onion, diced 3 cloves garlic, minced 1 tbsp fresh ginger, peeled and minced 1 bunch asparagus 1 red bell pepper, thinly sliced 1 large sweet potato, diced (about 2 cups) 1 large carrot, sliced on the diagonal 3 tbsp curry powder 1/2 cup frozen peas 1-15oz can chickpeas, drained and rinsed 1 tbsp tamari\* Sriracha and fresh chopped basil or cilantro, optional

### DESSERT CHOCOLATE PEANUT BUTTER FUDGE

2/3 cup melted extra virgin coconut oil + more for greasing pan
1 cup all-natural crunchy salted peanut butter
1/2 tsp pure vanilla extract
2/3 cup raw cacao powder
1/3 cup pure maple syrup
1/8 cup melted extra virgin coconut oil
1/4 cup all-natural crunchy salted peanut butter