WEEKLY SHOPPING



SUNDAY

ROASTED POBLANO AND WHITE

BEAN CHILI 5 poblano chiles, halved lengthwise, stemmed and seeded 3 Anaheim chiles, halved lengthwise, stemmed and seeded 3 tbsp vegetable oil

3 ears corn, kernels cut from cobs and cobs reserved 2 onions, cut into large pieces

2 jalapeno chiles, stemmed, seeded, and chopped 2 (15 oz) cans cannellini beans, rinsed

4 cups vegetable broth

6 garlic cloves, minced

1 tbsp tomato paste

1 tbsp ground cumin

1½ tsp ground coriander salt and black pepper, to taste

1 (15 oz) can pinto beans

4 scallions, green parts sliced thin ¼ cup minced fresh cilantro

1 tbsp lime juice

TUESDAY

PALAK PANEER

3 tbsp canola oil 1 lb paneer, cut into ¾-inch cubes salt, to taste 2 medium onions, minced 1-inch piece of ginger, peeled and grated 5 garlic cloves, minced ½ jalapeno, seeded and minced 14 oz cherry tomatoes, halved 1 tbsp tomato paste 1½ tsp ground coriander 1½ tsp ground cumin 1/2 tsp ground turmeric ½ tsp Kashmiri chili powder 1 lb baby spinach

THURSDAY

MINESTRONE VERDE

3 tbsp olive oil 2 leeks, clean and thinly sliced salt and black pepper, to taste 2 medium zucchini 6-7 cups vegetable broth, divided 1 lb small pasta 2 cups frozen peas 5 oz baby kale or spinach ½ cup pecorino romano ½ cup basil pesto

MONDAY

ROASTED TOMATO BUCATINI WITH BURRATA AND BASIL

1 lb bucatini 2 pints cherry tomatoes 2 tbsp olive oil kosher salt and black pepper, to taste 8 oz burrata

For the basil vinaigrette 1 shallot, minced 4 oz fresh basil leaves, stems removed 1 garlic clove 1/2 tsp red pepper flakes ½ cup olive oil 2 tbsp red wine vinegar 1 tsp salt

WEDNESDAY

BUTTERNUT SQUASH AND SMOKY BLACK

BEAN SALAD

1 medium butternut squash, peeled, seeded, and cubed (1/2-inch pieces)

3 tbsp olive oil, divided

salt and black pepper, to taste

2 tbsp red wine vinegar

1 tbsp dijon mustard

1 tbsp honey

1 tbsp adobo sauce

2 garlic cloves, thinly sliced

2 cups cooked black beans

1 large bunch lacinato kale, stemmed and cut into thin slices ½ cup goat cheese, crumbled

DESSERT

DOUBLE PEANUT CHOCOLATE CHIP

MONSTER COOKIES

10 tbsp (140 g) unsalted butter, melted and cooled

1 cup (225 g) dark brown sugar

1 cup (200 g) sugar

2 tsp light corn syrup

1½ tsp vanilla extract

4 large eggs

1½ cups (340 g) creamy peanut butter

4½ cups (450 g) old-fashioned rolled oats 6 tbsp (48 g) all purpose flour

2¼ tsp baking soda

⅓ tsp fine sea salt 1 cup (225 g) Reese's Pieces candy

1 cup (170 g) dark chocolate chips