WEEKLY SHOPPING



TOMATO AND BROWN BUTTER

RAVIOLI 8 tbsp unsalted butter 2 (28 oz) cans whole peeled tomatoes 2 onions, peeled and halved pinch of sugar salt, to taste 2 (22 oz) packages frozen ravioli parmesan cheese, to garnish (optional)

MONDAY INDIAN BUTTER PANEER BURRITOS

¼ cup canola oil 8 oz paneer, cut into ½-inch cubes 14 oz full fat coconut milk 1/2 cup cashews 5 oz tomato paste ¼ cup full fat Greek yogurt 1 small onion, diced 4 cloves garlic, minced 1 tbsp minced ginger 2 tsp vindaloo or other spicy curry powder 2 tsp thai red curry paste 2 tbsp garam masala ¹/₂ tsp turmeric salt, to taste 1½ cups sushi rice 4 burrito-sized flour tortillas, warm

TUESDAY THAI-INSPIRED TOFU RAMA IN PEANUT

CURRY SAUCE 3 tbsp neutral oil, divided 1 lb extra firm tofu, cut into 1-inch cubes 1 medium onion, diced 2 tbsp thai red curry paste 1 tsp grated fresh ginger 2 tbsp peanut butter 1 tbsp brown sugar, plus more to taste 2 tbsp soy sauce, plus more to taste 1 (14 oz) can coconut milk 1 head cauliflower, cut into bite-sized florets 5 oz baby spinach 2 tsp lime juice rice, for serving chili oil, for serving

WEDNESDAY

BUTTERNUT SQUASH AND CARAMELIZED

ONION GALETTE For the crust 2½ cups all purpose flour 1/2 tsp salt 16 tbsp unsalted butter, chilled and cut into ½-inch cubes 1/2 cup Greek yogurt 1 tbsp white wine vinegar For the filling 1 large (2½ lb) butternut squash 3 tbsp olive oil 1½ tsp salt 1 tbsp butter 2 large Spanish or Vidalia onions, thinly sliced in half moons ¼ tsp sugar ¼ tsp cayenne pepper 2 cups grated fontina cheese 2 tsp chopped fresh sage 1 egg yolk beaten with 1 tbsp water, for glaze

THURSDAY

ROASTED BUTTERNUT AND BRUSSELS SPROUT PESTO PASTA SALAD

For the pesto 2 cloves of garlic Juice of one lemon 1 jalapeño pepper, stemmed and seeded 1 large bunch of basil 1/2 bunch of parsley ½ cup roasted pistachios ⅓ cup extra virgin olive oil ⅓ cup grated parmesan cheese For the pasta 2 tbsp extra virgin olive oil 1 butternut squash, peeled, seeded, and cut into ½-inch dice 12 oz brussels sprouts, trimmed and halved 1 lb fusilli pasta 8 oz brie, diced 2 oz arugula

DESSERT

PUMPKIN CHESS PIE BARS

For the crust 1½ cups vanilla wafer or graham cracker crumbs (about 8 ounces) 1 tablespoon brown sugar 5 tablespoons unsalted butter, melted For the filling 1 cup granulated sugar 1 cup packed light brown sugar 2 tablespoons all purpose flour 1 tablespoon fine cornmeal ½ teaspoon ground cinnamon ¼ teaspoon ground ginger 4 large eggs, lightly beaten 1 cup pumpkin puree (not pumpkin pie filling) ½ tablespoon lemon juice 1 tablespoon lemon juice 1 tablespoons unsalted butter, melted and slightly cooled