VEEKLY SHOPPING



SUNDAY

PASTA WITH BLISTERED GREEN

PEPPERS

2 garlic cloves, minced 1/4 cup olive oil 1.5 lb green bell peppers, trimmed, seeded, and thinly sliced ½ tsp oregano salt, to taste 3 tbsp balsamic vinegar 1 lb dried ziti 4 oz grated pecorino romano

MONDAY

CRISPY TOFU BOWLS WITH HONEY-

GINGER VINAIGRETTE

For the honey-ginger vinaigrette 1 tbsp honey 1/4 cup white balsamic vinegar 1 tsp finely grated peeled fresh ginger ⅓ cup olive oil For the bowls 1 cup uncooked wheat berries 2 (10 oz) blocks extra firm tofu 3 tbsp olive oil 2 tbsp soy sauce 1 tbsp cornstarch 5 oz arugula 4 oz feta, crumbled 2 cups halved red seedless grapes 1/2 cup grated carrot 1 bunch scallions, white and light green parts only, minced

TUESDAY

SHEET PAN ROASTED VEGETABLE

FAJITA LETTUCE WRAPS atoes For the chipotle crema

½ cup sour cream

1/3 cup half and half

1 tbsp adobo sauce

pinch of salt

1½ lb sweet potatoes 1 red bell pepper, thinly sliced 1 yellow bell pepper, thinly sliced 1 red onion, thinly sliced

⅓ cup olive oil

1 lime, juiced

1 tbsp brown sugar

1 tbsp chili powder

½ tsp garlic powder ¼ tsp dried oregano

½ tsp smoked paprika

1½ tsp ground cumin

1 tsp kosher salt

1 tsp black pepper

5 oz butter lettuce leaves

½ cup queso blanco or queso fresco, crumbled

WEDNESDAY

¼ cup whole shelled pistachios

ONE POT BAKED PANEER WITH

CHICKPEAS AND SPINACH

4 tbsp butter

1 onion, chopped

2 garlic cloves, minced

1-inch piece of ginger, minced

1 tsp red pepper flakes

2 tsp garam masala ½ tsp chili powder

pinch of sugar

1 (14 oz) can diced tomatoes

½ cup heavy cream

1 lb baby spinach

4 cups cooked chickpeas 8 oz paneer, cut into ¼-inch cubes

THURSDAY SPANAKOPITA BAKED ZITI

kosher salt and black pepper, to taste 8 cups swiss chard, coarsely chopped, rough stems removed 1 cup chopped fresh dill 6 scallions 1 pound rigatoni 2 tablespoons unsalted butter 4 garlic cloves, peeled and thinly sliced 8 ounces cream cheese (1 cup), cut into 1/2-inch cubes 4 ounces mozzarella, grated 4 ounces crumbled feta

DESSERT BANANA BREAD CAKE ROLL

For the cake 3 large eggs ⅓ cup (65 g) dark brown sugar ⅓ cup (65 g) sugar ⅔ cup (150 g) mashed very ripe bananas 1 tsp vanilla extract 2 tsp bourbon 1 tsp baking soda ¾ tsp cinnamon pinch of nutmeg pinch of ground cloves ¾ cup (100 g) all purpose flour For the filling 8 oz (225 g) cream cheese, room temperature 2 tbsp (30 g) unsalted butter, room temperature ¾ cup (90 g) powdered sugar, plus more for sprinkling 1 tsp vanilla