WEEKLY SHOPPING



salt and black pepper, to taste 1 large head of cauliflower, cut into bite-sized florets 4 tbsp butter ½ cup minced parsley 1 tsp coarse mustard ¼ tsp red pepper flakes 1 lb spaghetti ¾ cup mascarpone cheese 2 tbsp olive oil ½ cup panko ½ cup grated parmesan cheese

MONDAY FRESH MATAR PANEER

canola oil, for frying 1 lb hard paneer, cut into ½-inch cubes 6 garlic cloves, minced 1 lb ripe plum tomatoes, chopped 1¼ tsp salt ½ tsp ground black pepper 1 tsp ground cumin 1 tsp kashmiri chili powder ½ tsp ground turmeric ½ lb green beans, trimmed ½ lb snow peas 1½ cups peas (fresh or frozen)

TUESDAY THAI TOFU ZOODLE SOUP

2 tbsp coconut oil, divided 1 lb super firm tofu, drained and cut into 1-inch cubes 1 sweet onion, diced 3 garlic cloves, minced 1 red bell pepper, thinly sliced ½ cup thinly sliced baby carrots ½ tsp minced fresh ginger 2 tbsp thai red curry paste 1½ cups vegetable broth 14 oz full fat coconut milk 8 oz sugar snap peas, trimmed 2 zucchini, spiralized salt and black pepper, to taste juice of 1 lime, to taste

WEDNESDAY SUNNY CANNELLINI BEAN SALAD

 ¼ cup olive oil

 4 garlic cloves, minced

 ¼ tsp red pepper flakes

 1 red onion, halved and thinly sliced

 12 oz roasted red peppers, drained and thinly sliced

 1 lb lacinato kale, stemmed and thinly sliced

 4 cups cooked cannellini beans

 ½ cup write wine

 ½ cup water

 1 oz parmesan cheese, grated

 lemon

THURSDAY VEGETABLE AND CHEDDAR STRATA

1 tbsp olive oil 1 red onion, diced 2 red bell peppers, diced 1 bunch of kale, stems removed and leaves torn 3 garlic cloves, minced 1 tsp dried thyme leaves ½ tsp ground nutmeg 8 cups 1-inch cubes of bakery style whole grain bread 1½ cups shredded sharp cheddar 6 large eggs 3 cups milk

DESSERT ALMOND POUND CAKE WITH RASPBERRY

SWIRL 1½ cups (142 g) almond flour 1½ cups (181 g) all purpose flour 1½ tsp baking powder ½ tsp fine sea salt 8 oz (227 g) unsalted butter, room temperature 1½ cups (300 g) sugar 3 large eggs, room temperature 1 tsp vanilla extract ½ tsp almond extract ¾ cup whole milk, room temperature ½ cup raspberry jam