WEEKLY SHOPPING

SUNDAY GRAPEFRUIT QUINOA SALAD

1 cup dry quinoa 2 cups water 3 Tbsp extra virgin olive oil, divided 3 ruby grapefruits 1 15oz can chickpeas, drained and rinsed 1 cup roughly chopped walnuts 2 Tbsp roughly chopped fresh mint leaves 1 Tbsp roughly chopped fresh tarragon leaves 1/2 cup roughly chopped fresh basil leaves 1/3 cup crumbled feta cheese 2 Tbsp distilled white vinegar salt and pepper

MONDAY RED PEPPER AND TOMATO SOUP

1 tablespoon olive oil 1 medium yellow onion, chopped 2 red bell peppers, chopped 4 cloves garlic, minced 1/2 teaspoon salt 1/4 teaspoon black pepper 1 teaspoon smoked paprika 1/8 teaspoon red pepper flakes 1 tablespoon tomato paste 1 teaspoon lemon juice 4 cups vegetable broth 1 28oz can fire roasted diced tomatoes Pinch of granulated sugar (optional) Additional salt, to taste

TUESDAY SWEET POTATO VINDALOO

4 tbsp canola oil 6 cloves 1 star anise 20 black peppercorns 3-inch cinnamon stick 2 tsp cumin seeds 6 garlic cloves, minced 1¾-inch piece of ginger, peeled and grated 5 tbsp white wine vinegar ¾ tbsp kashmiri chili powder 2 medium onions, thinly sliced 1 tsp salt 1 tsp sugar 14 oz can crushed tomatoes 2 lb sweet potatoes, peeled and cut into 1-inch chunks

WEDNESDAY VEGAN CHILI CORNBREAD CASSEROLE

1 tbsp extra virgin olive oil 1 large onion, diced 3 cloves garlic, minced 2 carrots, diced 2 celery stalks, finely diced 1 bell pepper, diced 1/4 cup tomato paste 1 1/2 tbsp chili powder 2 tsp cumin 1 tsp smoked paprika 1 tsp oregano 3/4 tsp salt, to taste freshly ground black pepper 1 (28 oz.) can diced tomatoes 1 (15 oz.) can black bean 2 (15 oz.) can kidney beans 1 cup water

For the cornbread topping: 1 tbsp ground flax seeds + 3 tbsp warm water 1 1/4 cups almond milk + 2 tsp apple cider vinegar 1 1/4 cups whole grain cornmeal 3/4 cup white whole wheat flour (sub all-purpose gluten-free flour if necessary) 1 tbsp baking powder 1 tsp kosher salt 1/3 cup avocado oil or coconut oil, melted 2 tbsp maple syrup

THURSDAY TEMPEH AND CHICKPEA SLOPPY JOES

1 teaspoon olive oil 1/4 cup diced onion 1 clove garlic, minced 1 (8 oz) package tempeh, crumbled 1 (15 oz) can chickpeas, drained and rinsed 1 cup marinara sauce 1 tablespoon maple syrup 1 tablespoon ketchup 2 teaspoons apple cider vinegar 1 teaspoons tamari 1 teaspoon chili powder 3/4 teaspoons smoked paprika 1/2 teaspoon mustard powder 1/2 teaspoon ground cumin 1/4 teaspoon salt 1/8 teaspoon black pepper 6 hamburger buns

DESSERT CHICKPEA CHOCOLATE CHIP COOKIES

1 15oz can chickpeas, rinsed and drained ½ cup smooth almond butter or cashew butter, unsalted ½ cup maple syrup 2 teaspoons vanilla ½ teaspoon baking soda ½ teaspoon baking powder ½ teaspoon salt ½ cup dark chocolate chips