WEEKLY SHOPPING



SUNDAY

ROASTED ASPARAGUS WITH

POLENTA

1.25 tsp kosher salt
1 bay leaf
1.5 cups polenta
2 bunches asparagus (-2 lb), ends trimmed
2 tbsp olive oil
freshly ground black pepper
3 tbsp unsalted butter
8 oz burrata
balsamic syrup, for serving
red pepper flakes, for serving

MONDAY PANEER AND PEPPER CURRY

1.5 tsp cumin seeds
1 tbsp coriander seeds
3 tbsp canola oil
2 medium onions, thinly sliced
4 large cloves garlic, minced
1-inch piece of ginger, peeled and grated
1 green chili, minced
4 red bell peppers, seeded and thinly sliced
28 oz whole peeled tomatoes
¼ tsp kashmiri chili powder
½ tsp turmeric powder
1¼ tsp salt
1 lb paneer, cut into ½-inch cubes

TUESDAY GREEK PASTA SALAD

1.5 lb broccoli florets
2 tbsp olive oil
4 garlic cloves, minced
salt and black pepper, to taste
1 lb gemelli
1 (8 oz) jar oil-packed sun-dried tomatoes
1 zucchini, cubed
1 red bell pepper, seeded and cubed
2 Persian cucumbers, cubed
2 oz basil, thinly sliced
juice of 1 lemon
8 oz feta cheese, cubed

WEDNESDAY MASSAMAN CURRY NOODLE SOUP

2 tbsp olive oil
4 cloves garlic, minced
2 Anaheim chiles (or other spicy red chiles), seeded
and minced
1 tbsp minced ginger
6 medium carrots, peeled and diced
2 large sweet potatoes, peeled and diced
6 cups vegetable broth
1 (14 oz) can coconut milk
2 tbsp massaman curry paste, plus more to taste
14 oz fresh udon noodles
5 oz baby kale
salted peanuts, to garnish

THURSDAY 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 dry white wine
½ cup water
1 oz parmesan cheese, grated
lemon

DESSERTTAHINI AND HALVA BROWNIES

1 cup + 1½ tbsp unsalted butter
9 oz dark chocolate, coarsely chopped
4 large eggs
1½ cups sugar
¾ cup + 3 tbsp flour
½ cup Dutch-processed cocoa powder
½ tsp salt
7 oz halva, broken into small chunks
½ cup tahini