

WEEKLY SHOPPING LIST



SUNDAY

RICOTTA TOAST WITH PICKLED CORN AND HEIRLOOM TOMATOES

- 1 cup water
- $\frac{2}{3}$ cup white vinegar
- $\frac{1}{2}$ cup sugar
- 1 tbsp kosher salt
- 2 cups corn kernels
- $\frac{1}{2}$ red onion, thinly sliced
- 1 jalapeno pepper, seeded and thinly sliced
- 4 thick slices rustic sourdough bread, toasted
- 1 cup ricotta
- 2 medium heirloom tomatoes, thinly sliced
- flake sea salt and black pepper

MONDAY

HUMMUS SOUP WITH HEIRLOOM

TOMATO SALSA

- 2 cups chopped heirloom tomatoes
- 2 cups chopped cucumber
- $\frac{1}{2}$ cup red onion
- 3 tbsp olive oil, divided
- salt and black pepper, to taste
- 3 cups cooked or canned chickpeas
- 3 tbsp lemon juice
- $\frac{1}{4}$ tsp ground cumin
- 2 garlic cloves
- $\frac{1}{4}$ cup tahini

TUESDAY

STONE FRUIT PANZANELLA

- 1 pint cherry tomatoes
- 2 medium zucchini, quartered lengthwise and diced
- $\frac{1}{4}$ cup extra virgin olive oil, divided
- 3 cups of $\frac{1}{2}$ -inch ciabatta bread cubes
- 2 garlic cloves, minced
- 1 peach, diced
- 1 lb cherries, pitted and halved
- 1 tbsp red wine vinegar
- 1 cup chopped basil
- 5 oz baby arugula
- 4 oz goat cheese, crumbled
- balsamic syrup, for drizzling

WEDNESDAY

GREEN SPAGHETTI

- kosher salt
- 1 lb spaghetti, linguine, or fettuccine
- 5 oz baby spinach
- 6 large lacinato kale leaves, stems discarded
- 1 large handful of fresh basil leaves
- 2 garlic cloves, peeled
- $\frac{1}{2}$ cup feta, plus more for serving
- 3 tbsp cream cheese
- 3 tbsp olive oil
- red pepper flakes, for serving

THURSDAY

CORN, JALAPENO, AND BRIE FRITTATA

- 2 tbsp olive oil
- 4 cloves garlic, minced
- 2 jalapenos, seeded and minced
- 2 ears of corn kernels
- 2 oz basil, chopped
- 6 large eggs
- 1 cup milk
- Salt, to taste
- 8 oz brie, cut into $\frac{1}{2}$ -inch dice

DESSERT

DOUBLE CHERRY GREEK YOGURT SCONES

- 2 $\frac{3}{4}$ cups (385 g) all purpose flour
- 1 cup (200 g) dried cherries
- $\frac{1}{2}$ cup (70 g) sugar
- 1 $\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{2}$ tsp kosher salt
- $\frac{1}{2}$ cup (115 g) butter, cold
- $\frac{1}{2}$ cup (120 g) buttermilk
- $\frac{1}{2}$ cup (120 g) creme fraiche
- $\frac{1}{2}$ cup (120 g) full fat Greek yogurt
- 1 large egg, room temperature
- 2 tsp grated lemon zest
- 1 tsp vanilla extract
- 8 oz (225 g) whole sweet dark cherries, pitted
- 1 large egg yolk, for egg wash
- 2 tbsp sanding sugar or pearl sugar, for garnish