

WEEKLY SHOPPING LIST



SUNDAY

CUCUMBER-TOMATO SALAD WITH SEARED HALLOUMI

For the croutons

1 lb slightly stale sourdough bread, broken into 1-inch chunks
½ cup olive oil
kosher salt, to taste

For the salad

4-5 cups seedless cucumber chunks
kosher salt and freshly ground black pepper, to taste
2-3 lb cherry tomatoes, halved
1 garlic clove, grated
2 tbsp red wine vinegar
½ cup olive oil
3 tbsp thinly sliced fresh basil
1 lb halloumi, cut into 1-inch cubes

MONDAY

ROASTED EGGPLANT AND HUMMUS TARTINES

For the eggplant

1 large eggplant, thinly sliced crosswise
2 tbsp olive oil
salt and black pepper, to taste

For the spinach

1 tbsp olive oil
8 garlic cloves, minced
1 lb baby spinach
salt and black pepper, to taste

For the tartines

4 large slices of sourdough bread, lightly toasted
8 oz hummus
¼ cup harissa, or to taste

TUESDAY

CHICKPEA TINGA TACOS

For the chickpea tinga tacos

2 dried chipotle chiles, soaked in boiling water for 15 minutes
2 tbsp neutral oil
½ red onion, thinly sliced
kosher salt, to taste
8 garlic cloves, minced
15 oz canned diced tomatoes
3 tbsp minced cilantro
2 (15 oz) cans chickpeas, drained and rinsed
12 6-inch corn or flour tortillas
pickled onions (optional)
crumbled queso fresco

WEDNESDAY

PASTA WITH CHERRY TOMATOES, MINT, AND BURRATA

1 lb cavatappi or fusilli

2 tbsp olive oil
6 garlic cloves, minced
¼ tsp red pepper flakes
1 quart cherry tomatoes, halved
3 tbsp unsalted butter
4 oz parmigiano-reggiano cheese, grated
8 oz burrata, torn into bite sized chunks
3 cups fresh mint leaves, torn
salt and black pepper, to taste

THURSDAY

EGGPLANT PARMESAN GRILLED CHEESE WITH CHILI-TOMATO JAM

For the chili tomato jam

2 pints cherry tomatoes, whole
1 lb plum tomatoes
½ cup balsamic vinegar
¼ cup honey
1½ tsp red pepper flakes
½ tsp paprika

For the eggplant parmesan

1 medium eggplant
1 cup flour
4 eggs, lightly beaten
1½ cup panko breadcrumbs
½ cup grated parmigiano reggiano
2 tsp oregano
salt and black pepper, to taste

For the sandwiches

12 slices of bread
12 slices mozzarella cheese
butter, for greasing the pan

DESSERT

DEVIL'S FOOD DARKEST CHOCOLATE ICE CREAM

For the base

5 large egg yolks
¼ cup sugar
¼ tsp kosher salt
1 cup whole milk

For the chocolate paste

¾ cup sugar
1 cup Dutch-process cocoa powder
3 oz roughly chopped 72% dark chocolate
1½ cups heavy cream
1 tbsp vanilla
2 tbsp creme de menthe or creme de cacao