

WEEKLY SHOPPING LIST



SUNDAY SUMMER GRAIN BOWLS

- 2 garlic cloves, grated
- 1 tsp kosher salt
- 2 tsp ground cumin
- 2 tbsp fresh lime juice
- ½ cup extra virgin olive oil
- 2 ears corn, shucked
- 4 cups cooked farro
- 5 oz arugula
- 2 cups halved cherry tomatoes
- 2 cups cooked and drained black beans
- pickled jalapeno, to taste
- ¼ cup pine nuts, toasted

MONDAY CORN, TOMATO, AND CRISPY BREAD SALAD

- 2 slices of good bread (I used focaccia)
- olive oil
- kosher salt and black pepper, to taste
- 2 ears of corn
- 1 lb heirloom tomatoes
- 4 scallions, thinly sliced
- 2 tbsp red wine vinegar
- ¾ cup shelled pistachios
- 4 oz fresh mozzarella, cubed
- small bunch of mint, leaves picked
- small bunch of basil, leaves picked

TUESDAY STUFFED PEPPERS WITH CHICKPEAS, GOAT CHEESE, AND HERBS

- ½ cup extra virgin olive oil
- 6 bell peppers
- salt and black pepper, to taste
- 1 (15 oz) can chickpeas, rinsed
- 7 oz baguette, cut into ½-inch pieces
- 8 garlic cloves, minced
- ¼ tsp red pepper flakes
- 8 scallions, sliced
- ¼ cup minced fresh parsley
- ¼ cup minced fresh basil
- 3 tbsp capers, chopped
- 1 tbsp lemon juice
- 6 oz goat cheese, crumbled

WEDNESDAY PAPPARDELLE PASTA WITH CORN, CHERRY TOMATOES, AND PARMESAN

- 4 tbsp butter
- 5 garlic cloves, minced
- kernels from 4 ears of corn
- 1 pint cherry tomatoes, halved
- 1 tbsp Calabrian chili paste (plus more to taste)
- salt and black pepper, to taste
- 2 lb fresh pappardelle pasta
- 2.5 oz grated Parmigiano-Reggiano cheese
- 4 oz mascarpone cheese

THURSDAY SMOTHERED SALSA VERDE BURRITOS

- ¾ cup brown rice
- 1 ¼ cups vegetable broth
- 6 cloves garlic, minced, divided
- ½ tsp salt, plus more to taste
- 2 tbsp olive oil
- 1 red onion, diced
- 2 medium zucchini, diced
- 3 tbsp tomato paste
- ½ tsp chipotle chili powder
- 2 cups pinto beans
- 2 cups salsa verde
- 10 8-inch flour tortillas
- 8 oz cheddar cheese, shredded

DESSERT STRAWBERRIES AND CREAM PANDOWDY

- For the rye crust
- 1 cup all purpose flour
- ½ cup rye flour
- ¾ tsp kosher salt
- 10 tbsp unsalted butter, cut into ½-inch cubes

- For the filling and assembly
- 2-2½ lb strawberries, hulled
- ½ cup dark brown sugar
- ½ cup granulated sugar
- ¼ cup quick cooking tapioca
- pinch of kosher salt
- 1 tsp lemon juice
- 1 large egg, white and yolk separated
- 2 tbsp demerara sugar
- ½ cup heavy cream
- 2 tsp vanilla extract