

# WEEKLY SHOPPING LIST



## SUNDAY RAVIOLI ALLA VODKA

- ¼ cup olive oil
- 1 large white onion, minced
- 6 garlic cloves, minced
- ½ tsp red pepper flakes
- 1 tsp oregano
- 1 cup vodka
- 2 (28 oz) cans whole peeled tomatoes salt and black pepper, to taste
- 5 oz baby spinach, thinly sliced
- 1 oz fresh basil, thinly sliced
- 1 cup heavy cream
- 2 lb fresh ravioli or ravioletti

## MONDAY WHITE BEAN AND ROASTED CHERRY TOMATO SALAD

- ¼ tsp Dijon mustard
- 1¼ tsp white balsamic vinegar, plus more to taste
- sea salt flakes and freshly ground black pepper
- 7 tbsp extra virgin olive oil
- ½ tsp red pepper flakes
- 2 garlic cloves, grated
- 1 (15 oz) cans cannellini beans, drained and rinsed
- 1 lb cherry tomatoes
- handful of basil
- 2½ tbsp capers, drained and rinsed

## TUESDAY RICE AND BEAN ENCHILADA CASSEROLE

- 4 cups (~ 2 15-oz cans) cooked pinto beans, drained and rinsed
- 1 cup arborio or other short grain rice
- 20 oz red enchilada sauce
- ¾ cup vegetable broth
- ½ tsp kosher salt
- 4 oz Monterey jack cheese, grated
- 4 oz yellow cheddar cheese, grated
- pickled or candied jalapenos, to garnish

## WEDNESDAY SWEET POTATO LENTIL TORTILLA SOUP

- 1 cup black lentils
- 1 tbsp olive oil
- 1 onion, coarsely chopped
- 4 cloves garlic
- 2 medium sweet potatoes, peeled and coarsely chopped
- 1 tbsp ancho chili powder
- 2 tsp smoked paprika
- salt and black pepper, to taste
- 2 (28 oz) cans whole peeled tomatoes
- 4 cups vegetable broth
- 2 tbsp unsalted butter
- 1 lb baby spinach
- avocado, cotija cheese, and tortilla chips to garnish

## THURSDAY PUMPKIN BAKED ZITI WITH SAGE

- 1 lb rigatoni or ziti
- 2 tbsp olive oil
- 2 tbsp butter
- 1 medium shallot, diced
- 1 tsp red pepper flakes
- 1 tbsp minced sage
- 1 cup canned pumpkin puree
- 1½ cups milk
- 1 bunch of kale, leaves coarsely chopped
- 2 cups ricotta
- salt and black pepper, to taste
- 8 oz mozzarella, grated

## DESSERT GINGERBREAD TILES WITH SPICED BUTTERED RUM GLAZE

- 6 tbsp (85 g) unsalted butter, room temperature
- ½ cup + 2 tbsp (90 g) dark brown sugar
- ¼ cup (100 g) blackstrap molasses
- 1 large egg yolk
- 1¾ cups + 2 tbsp (235 g) all purpose flour
- 1 tbsp Dutch processed cocoa powder
- ½ tsp baking soda
- 1 tsp ground ginger
- ½ tsp ground cinnamon
- ¾ tsp ground cloves
- ¼ tsp kosher salt
- ¼ tsp freshly ground black pepper
- For the rum butter glaze
- ⅔ cup (80 g) powdered sugar
- ¼ tsp ground cinnamon
- 1 tbsp (15 g) unsalted butter, melted
- 1 tbsp dark rum