

# WEEKLY SHOPPING LIST



## SUNDAY

### SPINACH, FETA, AND LEEK HAND

#### PIES

For the filling  
2 tbsp olive oil  
1 lb spinach  
3 large leeks, thinly sliced  
salt and black pepper  
2 garlic cloves, minced  
2 tbsp finely chopped dill  
2 large eggs, lightly beaten  
¼ cup pine nuts, toasted  
8 oz feta cheese, crumbled

For assembly  
12 sheets phyllo  
½ cup butter, for brushing

## MONDAY

### BRUSSELS SPROUT PASTA WITH PARMESAN CREAM SAUCE

1 lb pasta  
¼ cup olive oil  
6 garlic cloves, minced  
1 lb brussels sprouts, shredded  
salt and black pepper, to taste  
8 oz creme fraiche  
¼ cup pasta cooking water  
¼ cup heavy cream  
½ cup grated parmesan cheese  
2 tbsp minced chives

## TUESDAY

### PANEER AND BEAN CHILI

2 tbsp olive oil  
1 medium onion, diced  
1 bell pepper, seeded and diced  
3 garlic cloves, minced  
1 lb sweet potato, peeled and cubed  
2 tsp garam masala  
1-2 tsp curry powder  
1 tsp ground cumin  
1 tsp ground coriander  
kosher salt and black pepper, to taste  
28 oz canned crushed tomatoes  
8 oz paneer, cubed  
2 cups cooked pinto or kidney beans  
2 tsp fresh ginger  
2 cups vegetable broth  
avocado and yogurt, for garnish

## WEDNESDAY

### BUTTERNUT SQUASH AND ROSEMARY RISOTTO

½ lb peeled butternut squash  
6 cups vegetable broth  
3 tbsp unsalted butter  
1 medium leek, thinly sliced  
1 garlic clove, minced  
2 cups arborio rice  
2 rosemary branches  
¾ tsp kosher salt, plus more to taste  
½ cup dry white wine  
zest of 1 meyer lemon  
½ tsp freshly squeezed meyer lemon juice, plus more to taste  
freshly ground black pepper, to taste  
¼ cup chopped salted pistachios  
grated parmesan cheese, for serving

## THURSDAY

### ROASTED SWEET POTATO AND CARAMELIZED ONION PIZZA

1 lb pizza dough, homemade or storebought, brought to room temperature  
1 lb sweet potatoes  
5 tbsp Pompeian Robust olive oil, divided  
salt and black pepper, to taste  
1 yellow onion  
2 tbsp all purpose flour  
¼ cup milk  
1 meyer lemon, zest and juice, divided  
¼ cup water  
3 oz fontina cheese, grated  
3 cloves garlic, thinly sliced  
1 oz arugula

## DESSERT

### CLASSIC SNICKERDOODLE COOKIES

2½ cups (355 g) all purpose flour  
1 tsp cream of tartar  
¾ tsp baking soda  
¾ tsp salt  
12 tbsp (170 g) unsalted butter, room temperature  
2 oz (57 g) refined coconut oil  
1¾ cups (350 g) sugar, plus ½ cup (65 g) for rolling  
1 large egg + 1 large egg yolk  
1 tbsp pure vanilla extract  
1 tbsp ground cinnamon