

WEEKLY SHOPPING LIST



SUNDAY

ONE POT ORECCHIETTE

PUTTANESCA

- 5 tbsp olive oil
- 6 garlic cloves, minced
- 1 (15 oz) can chickpeas, drained and patted dry
- 2 tsp hot smoked paprika
- 2 tsp ground cumin
- 2 tsp tomato paste
- kosher salt
- 2 cups parsley, roughly chopped
- 2 tsp lemon zest
- 4 tbsp baby capers
- 9 oz small, sweet cherry tomatoes
- 2 tsp sugar
- 9 oz dried orecchiette pasta
- 2 cups vegetable broth
- $\frac{3}{4}$ cup + 2 tbsp water
- black pepper, to taste

MONDAY

CRISPY KUNG PAO TOFU STIR FRY

- 1 medium sweet potato, peeled and cut into $\frac{1}{2}$ -inch cubes
- 1 medium eggplant, cut into $\frac{1}{2}$ -inch cubes
- 5 tbsp vegetable oil, divided
- 1 lb extra firm tofu, pressed and drained
- salt and freshly ground black pepper
- 1 tbsp cornstarch
- 3 garlic cloves, minced
- 2 tbsp minced ginger
- 2 tbsp gochujang
- 6 dried chiles de arbol, lightly crushed
- $\frac{1}{2}$ cup soy sauce
- 3 tbsp sugar
- 2 tsp unseasoned rice vinegar
- $\frac{1}{3}$ cup unsalted, roasted peanuts, crushed

TUESDAY

SPINACH AND PINTO BEAN

ENCHILADAS

- For the enchilada sauce
- 28 oz canned whole peeled tomatoes
- 1 cup diced red onion
- 1 clove garlic
- 1 tsp chili powder
- 1 tsp cumin
- $\frac{1}{2}$ tsp coriander
- $\frac{1}{2}$ tsp oregano
- $\frac{1}{2}$ tsp smoked paprika
- $\frac{1}{2}$ tsp salt
- For the enchiladas
- 2.5 oz baby spinach, finely chopped
- $1\frac{1}{2}$ cups pinto beans
- $\frac{1}{2}$ cup minced red onion
- 8 oz cotija cheese, grated, divided
- juice of 1 lime
- $\frac{1}{4}$ tsp salt, plus more to taste
- 12 corn tortillas

WEDNESDAY

GREEK AVGELEMONO SOUP

- 5 cups vegetable broth
- $\frac{1}{2}$ cup short grain white rice
- 5 oz baby swiss chard or baby spinach
- 3 large eggs, room temperature
- 2-3 tbsp fresh lemon juice
- $\frac{1}{4}$ cup chopped fresh dill leaves
- kosher salt and freshly ground black pepper, to taste

THURSDAY

MOZZARELLA AND KALE CAESAR PIZZA

- pizza dough (either homemade or storebought)
- 8 oz mozzarella, grated
- 1 bunch lacinato kale, stems removed and leaves thinly sliced
- $\frac{1}{2}$ cup Caesar dressing
- 2 tbsp olive oil
- 14 oz canned chickpeas, drained
- 1 tsp smoked paprika
- salt and black pepper, to taste
- parmesan shavings, to garnish

DESSERT

SALTED BUTTERSCOTCH BLONDIES

- 8 oz butter, melted
- 2 cups brown sugar
- 2 large eggs
- 2 tsp vanilla bean paste
- 2 pinches kosher salt
- 2 cups Bob's Red Mill All Purpose Flour
- flaky sea salt, to garnish