

WEEKLY SHOPPING LIST



SUNDAY

HERBED TOMATO AND GRUYERE PIE

- 1 9-inch pie crust
- 1 large or 2 small heirloom tomatoes
- ¾ tsp kosher salt, divided, plus more as needed
- 1 pint cherry tomatoes, halved
- 3 tbsp olive oil, divided
- 1 tsp fresh thyme leaves
- 1 tbsp unsalted butter
- 1 large onion, thinly sliced
- 2 garlic cloves, minced
- 1 large egg
- 4 oz Gruyere or Swiss cheese, grated
- ½ cup (3 oz) creme fraiche
- ½ cup plus 2 tbsp (2 oz) grated Parmesan cheese, divided
- ½ cup (3 oz) mayonnaise
- ¼ tsp freshly ground black pepper
- ½ cup fresh basil leaves, chopped

MONDAY

CUCUMBER, TOMATO, AND HALLOUMI SALAD

- 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

TUESDAY

TUSCAN KALE PASTA SALAD

- For the basil pesto vinaigrette
- ½ cup packed fresh basil
- 1 clove garlic
- 3 tbsp pine nuts
- ½ cup olive oil
- 4 tbsp harissa
- Juice of 1 medium lemon
- Salt and black pepper, to taste
- For the pasta salad
- 1 lb farfalle
- 2 red bell peppers, diced
- 1 zucchini, diced
- 1 pint cherry tomatoes, quartered
- 1 bunch lacinato kale, stemmed and shredded
- ¾ lb ciliegine (mini mozzarella balls), cut into 6ths

WEDNESDAY

KALE SALAD WITH PEACHES AND HONEY-BASIL VINAIGRETTE

- For the salad
- 1 large bunch of lacinato kale, stems removed and leaves thinly sliced
- 1 tbsp olive oil, plus more for drizzling
- large pinch of salt
- 3 peaches, pitted and thinly sliced
- 3 ears of corn kernels
- 4 oz honey cheddar goat cheese or other goat cheese
- 1 loaf ciabatta bread, cubed
- 4 tbsp parmesan cheese
- For the dressing
- 1 tbsp olive oil
- 1 tbsp balsamic vinegar
- 1 tsp whole grain mustard
- 1 tsp honey
- 4 basil leaves, minced
- salt and black pepper, to taste

THURSDAY

ROASTED ZUCCHINI AND BELL PEPPER GYROS

- For the roasted veggies
- 2 tbsp olive oil
- 1 tbsp smoked paprika
- 1 tsp dried oregano
- 4 cloves garlic, minced
- 2 medium zucchini, cut into ½-inch dice
- 2 red bell peppers, cored, seeded, and thinly sliced
- salt and black pepper, to taste
- For the cucumber-feta salsa
- 1 pint cherry tomatoes, halved
- 1 medium cucumber, seeded and cut into ½-inch dice
- ½ lb feta cheese, crumbled
- For the gyros
- 1 lb frozen shoestring fries
- 8 oz hummus
- 4 pitas, warmed

DESSERT

RYE CHOCOLATE BROWNIES

- 150 g (2/3 cup) unsalted butter
- 300 g (10.5 oz) dark chocolate, broken into pieces
- 50 g (1/2 cup) cocoa powder
- 200 g (1.3 cups) rye flour
- ½ tsp baking powder
- 1 tsp salt
- 200 g (1 cup) sugar
- 200 g (1 cup) dark brown sugar
- 4 large eggs
- 1 tbsp vanilla extract
- 1 tsp flaky sea salt