WEEK 2: MENU

Arrosto, pg 140 Penne Arrabbiata, pg 92 Cannellini Beans with Sage, pg 196

Lamb Chops, pg 146 Potatoes Gratin, pg 183 Tomato, Cucumber & Red Onion Salad, pg 62

Chicken Pizzaiola, pg 144 Spaghetti Café Luna, pg 104 Mixed Greens, pg 74

Eggplant Parmigiana, pg 192 Bruschetta, pg 48

Dessert of the week:

Ricotta Berry Cheesecake, pg 218

GROCERY LIST

WEEKLY Ingredients

PRODUCE

- □ 2 large tomatoes for salad
- □ 6 roma tomatoes
- □ 5 oz mixed greens
- □ 2 lemons
- □ 2 large eggplants
- I cucumber
- □ I red onion
- 2 bunches fresh basil
- I bunch fresh sage
- □ I bunch fresh mint
- □ 2 pounds potatoes

PANTRY

- □ 4 I5-oz cans plain tomato sauce FRIDGE
- □ 215-oz cans cannellini beans
- I pound spaghetti

MEAT/POULTRY/FISH

- 8 4-oz lamb chops
- □ I pound chicken breast: boneless, skinless fillets

DAIRY

- □ 4 oz feta cheese, crumbled
- □ 38-ounce balls fresh mozzarella
- □ ½ pint heavy whipping cream

MISCELLANEOUS

□ I baguette

PANTRY ESSENTIALS

(to have on hand)

STAPLES

- balsamic vinegar
- extra-virgin olive oil
- 🗆 olive oil
- □ sea salt, plain salt, pepper
- canola oil or peanut oil for frying
- red wine vinegar
- all-purpose flour
- □ diced tomatoes, canned
- penne pasta
- □ chicken broth

- 🗆 eggs
- 🗆 milk
- 🗆 butter
- □ 14 to 5 pound eye of round roast □ Parmesan cheese, chunk and grated
 - onion
 - □ garlic cloves

HERBS AND SPICES

- □ fresh rosemary
- □ red pepper flakes
- □ nutmeg, ground

ADDITIONAL

Ingredients for dessert

- sugar
- pure vanilla extract
- □ cornstarch
- □ 8 oz plain yogurt
- □ 16 oz ricotta cheese
- □ I pkg graham crackers
- □ I pint blueberries

Extra Items for Your Family: milk, eggs, bread, fruits, vegetables, etc.

There are 4 basic food groups: milk chocolate, dark chocolate, white chocolate and chocolate truffles.

~AUTHOR UNKNOWN~

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