



Winter 2016 Week 10

Maple Pork Butternut Squash Enchiladas from Sweet Peas and Saffron
Butternut Squash and Kale Lasagna from Vanilla and Bean
Caramelized Fennel and Apple Tart from Foxes Love Lemons
One Pan Roasted Chicken and Veggies from Girl on Gourmet
Roasted Brussels Sprout and Red Cabbage Pizza from Oh My Veggies

Produce

- large onion (1/2)
- butternut squash (1)(1)
- garlic cloves (5) (1)
- purple onion (1)
- kale (1 bunch)
- fennel bulbs (2)
- granny smith apple (1)
- brussels sprouts (1 lb) (1/2 lb)
- red potatoes (24 oz)
- red cabbage (3/4 C)
- lemon (1 for zest)

Herbs

- thyme (2 sprigs+ more for topping)(2 t)

Spices

- chili powder (4 t)
- sage (1 1/2 T)
- bay leaf (1)
- nutmeg (3/4 t)
- red pepper flakes (1/4 t) (pinch)
- herbs de provence (1/2 T)

Dairy

- shredded cheese (1 C)
- whole milk (4 C)
- fontina cheese (6 oz)
- parmesan cheese (optional topping)
- eggs (3)
- heavy cream (1/2 C)
- goat cheese (2 oz- or ricotta)
- mozzarella cheese (1 1/4 C)

Pasta & Grains

- lasagna noodles (6, whole wheat)

Meat

- pork shoulder (2 lbs boneless)
- chicken thighs (4, bone-in skin on)

Nuts

- walnuts (1/4 C) (1/4 C)

Bread & Tortillas

- tortillas (1 package) v
- pizza dough (1 lb)

Pantry Items

- maple syrup (1/3 C)
- apple cider vinegar (1/3 C)
- olive oil (1 T) (1 1/2 T) (3 T) (2 T)
- enchilada sauce (10 oz)
- coconut oil (2 T + 2 t)
- flour (4 T)
- sugar (1 t)
- pie crust (1)
- honey (1 T)
- cornmeal (for dusting)