

Winter 2016 Week Faves

Maple Pork Butternut Squash Enchiladas from Sweet Peas and Saffron Chicken Butternut Orzo Soup from Inquiring Chef Bacon Egg and Brussels Carbonara from How Sweet Eats Mushroom Pasta with Goat Cheese from Pinch of Yum Roasted Brussels Sprouts and Red Cabbage Pizza from Oh My Veggies

Produce	Dairy	Pantry Items
□butternut squash (1) (3 lbs cubed)	\Box shredded cheese (1 C +)	\Box olive oil (1 T) (1 T) (2 T) (2 T)
\square onion (1/2 large) (1 medium)	\Box parmesan cheese (1 1/2 C) (1/4 C)	□enchilada sauce (10 oz)
□brussels sprouts (2 C) (1/2 lb)	□butter (2 T)	\Box maple syrup (1/3 C)
\Box garlic cloves (4) (1/4 C) (1)	□goat cheese (6 oz)	\Box apple cider vinegar (1/3 C)
□eggs (3 large)	□shredded mozzarella (1 1/4 C)	\Box stock, chicken or veggie (8 C) (1 C)
□mushrooms (24 oz)		□white wine (1/3 C)
□spinach (2 C)	Pasta & Grains	□heavy cream(1/2 C)
\Box red cabbage (3/4 C)	□{whole wheat} farfalle pasta (16 oz)	□honey (1 T)
□lemon (1)	□orzo pasta (1 C)	□cornmeal (for dusting)
	\Box shredded chicken (2 C)	
	□bucatini (1/2 lb)	Extras
Herbs		
□fresh sage (4 sprigs)	Meat	
	\Box pork shoulder (2 lbs)	
Spices	□shredded chicken (2 C)	
□chili powder (4 t)	☐thick cut bacon (12 slices)	
□red pepper flakes (pinch)		
	Bread & Tortillas	
Nuts	□tortills (for enchiladas)	
□toasted walnuts (1/4 C)	□pizza dough (1)	