



JUNE RECIPES 2016

Cherry, Brie & Bacon Grilled Quesadillas from Use Your Noodles

Burrarta Tarts from My Kitchen Love

Cilantro and Sweet Corn Soup from Eat Healthy Eat Happy

Strawberry Avocado Mozzarella Salad from Swanky Recipes

Linguine with Summer Vegetables from Veggies Don't Bite

Produce

- cherries (1 1/2 C)
- arugula (handful)
- peaches (1-2)
- tomatoes (1-2) (2, Roma) (12 oz cherry)
- zucchini (1) (1)
- figs (2-3)
- onion (1)
- garlic cloves (2-3) (1)
- poblano pepper (1)
- lime (1 for juice)
- fresh spinach (5 oz)
- avocado (1 1/4 C)
- strawberries (2 C)
- raspberries (1 C)
- lemon (1 for juice)
- corn (2 ears)
- kale (3 C shredded)
- leeks (2)

Herbs

- mint (garnish)
- basil (garnish) (1/2 T)
- thyme (garnish)
- cilantro (1 C, loosely packed)
- rosemary (2 sprigs)

Spices

- chili flakes (pinch) (1/8 t)
- chili powder (1 t)

Dairy

- brie (200 g)
- burrata cheese (1 container)
- egg (1)
- milk (2 C, can be almond milk)
- mozzarella balls (8 oz)

Pasta & Grains

- linguine (1 package)

Meat

- bacon (12 slices)

Bread & Tortillas

- tortillas (8 small)
- puff pastry (1 package)

Pantry Items

- balsamic vinegar (garnish)
- honey (garnish)
- olive oil (2 T) (1 T)
- maple syrup (1 t)
- red wine vinegar (1/2 t)
- balsamic vinegar (4 t)
- white cooking wine (1/2 C)