



Vegetarian Recipes with Vanilla & Bean

Kabocha Two Bean Chili

Sweet Potato Peanut Chipotle Soup with Wilted Greens

Roasted Cauliflower Mac & Cheese

Kale, Mushroom and Leek Savory Bread Pudding

Winter Jeweled Salad

Produce

- yellow onion (1 lg) (1 C)
- poblano chili pepper (1 C)
- chipotle chili (1)
- kabocha squash (1 C pureed or just buy pumpkin puree canned)
- garlic cloves (3) (4) (3)
- avocado (garnish)
- fresh ginger (1 T)
- sweet potato (3 C)
- collard greens (2 C+ garnish)
- lime (garnish)
- cauliflower head (1)
- purple onion (1)
- kale (8 C)
- leeks (2 1/2 C)
- crimini mushrooms (12 oz)
- beets (4 oz)
- Spring lettuce mix (8 C)
- pomegranate seeds (2 T)
- oranges, clementines or mandarins (2-4 + 2 T juice)
- shallot (3/4 t)

Herbs

- cilantro (garnish)
- thyme (garnish) (1 t)
- chives (2 T)
- green onions or scallions (2)

Spices

- cumin (1 t)
- chili powder (1 1/2 T)
- smoky paprika (2 t) (pinch)
- oregano (1 t)
- coriander (1/2 t)
- nutmeg (1 t)

Bread

- sourdough bread (6 C)

Dairy

- parmesan (1/2 C grated) (1 C)
- sharp cheddar (2 1/4 C grated)
- milk (2 C) (2 C)
- unsalted butter (1 T)
- Gruyere (2 1/4 C)
- eggs (6)

Pasta & Grains

- brown basmati rice (optional to serve with)
- pasta shells (8 oz)

Nuts

- peanuts (1/4 C + garnish)
- pecans (1/3 C)

Pantry Items

- coconut oil, (1 T) (1 T) (3 T) (2 T)
- Adobo sauce (1 T) + 1 chipotle chili (from can of chipotle chilis)
- vegetable broth (2 C) (4 C)
- fire roasted tomatoes (14 1/2 oz)
- black beans, cooked (15 1/2 oz)
- pinto or kidney beans, cooked (15 1/2 oz)
- Peanut Butter (3 T)
- diced tomatoes (1 can)
- whole wheat white flour (2 T)
- whole wheat bread crumbs (3/4 C)
- Dijon (1 1/2 T) (1/2 t)
- balsamic vinegar (1 1/2 T)
- olive oil (3 T)