



## Winter Dinner Recipes | Gather & Dine

Sausage and Pepper Polenta Bake

Cannellini Vegetable Soup with Parmesan Toasts

Cremini Fontina Pizza

Pesto Chicken Lasagna

Beet Shallot and Feta Mixed Greens Salad

### Produce

- garlic cloves (2) (2) (3)
- yellow pepper (1)
- red onion (1) (1 small)
- yellow onions (2)
- celery (4 stalks)
- carrots (8 medium)
- zucchini (2 medium)
- swiss chard (1 small bunch)
- green cabbage (3/4 lb)
- cremini mushrooms (8 oz)
- beets (3 medium)
- shallots (5 medium)
- mixed greens (8 oz)

### Herbs

- basil (optional garnish)
- sage (3 fresh)
- rosemary (2 sprigs)
- thyme (2 T)
- parsley (optional garnish)

### Spices

- dried oregano (1 t)
- crushed red pepper (1/4)
- dried parsley (2 T)

### Dairy

- milk (1 C) (1 1/2 C)
- parmesan cheese (1 C) (toast garnish) (1 1/2 C + 2 T)
- unsalted butter (1 T) (2 T)
- fresh mozzarella (8 oz) (8 oz) (1 lb)
- fontina cheese (4 oz)
- ricotta (15 oz)
- egg (1)
- feta (1/2 C)

### Pasta & Grains

- polenta (1 1/2 C)
- lasagna noodles (9)

### Meat

- sweet or hot Italian sausage (1 lb)
- chicken breasts (2)

### Bread & Tortillas

- baguette (1)
- pizza dough (1-2 balls)

### Pantry Items

- olive oil (1 T) (2 T) (4 T) (1 T) (5 T)
- balsamic vinegar (2 T)
- dijon (1/2 t)
- tomato sauce (15 oz)
- cannellini beans (1 lb)
- broth (4 C)
- crushed tomatoes (28 oz)
- flour (4 T)
- pesto (1 1/4 C)