



Ideas for Dinner from House of Nash Eats

BBQ Chicken Cobb Salad

Chicken Tikka Masala

Pear Pomegranate Swiss Salad with Poppy Seed Dressing

Chicken Avocado Lime Soup

Chicken Tikka Masala Pizza*

Produce

- romaine lettuce (base) (1 head)
- avocado (1-2) (3)
- roma tomatoes (salad topping) (3)
- red onion (1/4) (1/2)
- lemon (1 1/2 T juice)
- garlic cloves (3) (2)
- pomegranate (1)
- pear (1 Bartlett or D'Anjou)
- jalapenos (2)
- radishes (4)
- lime (3 T juice)

Herbs

- cilantro (1/4 C) (1/3 C) (1/2 bunch)
- green onions (1 C)

Bread & Tortillas

- naan (for serving)
- pizza dough balls (2)

Spices

- cayenne pepper (1 t)
- cumin (4 t) (1/2 t)
- black pepper (1 t)
- cinnamon (1 t)
- garam masala (2 t)
- ground ginger (1/2 t)
- coriander (2 t)
- paprika (1 t)
- oregano (1/2 t)
- coriander (1/4 t)

Dairy

- sharp cheddar (salad topping)
- hard boiled eggs (salad topping)
- plain yogurt (1 C)
- butter (1 T)
- heavy cream (1 1/2 C)
- swiss (1 C, grated)
- mozzarella (3 C)

Pasta & Grains & Nuts

- basmati rice (for serving)
- pecans (1/2 C)

Meat

- bbq chicken (thighs/breast + bbq sauce)
- bacon (to cook and crumble for salad)
- chicken breasts, boneless + skinless (3) (2-3)

Pantry Items

- ranch/bleu cheese dressing (for salad)
- tomato sauce (1 1/2 C)
- poppyseed dressing (for salad)
- olive oil (1 T)
- chicken broth (4 X 14.5 oz)

*For the Chicken Tikka Masala Pizza you will be using leftovers from Chicken Tikka Masala with rice and naan recipe.