



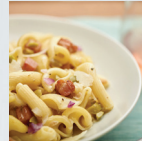
WELCOME!

Have you made a batch of chicken stock lately? There's not too much prep to do this weekend, so it could be a great time to stock up (stock up! Get it?) to use for this week's soup. We hope you saved the bones from your Thanksgiving turkey!

PREP AHEAD

To make your week easier, check through this prep list on Sunday to get ahead of the game.

1. Make chicken stock, if you like.
2. Prepare Tuesday's soup all the way through, except for the whipped cream garnish.
3. Make Thursday's piri piri sauce.



MONDAY

Campanelle with Onion, Pancetta, Olives, and Pecorino



TUESDAY

Sweet Potato and Peanut Soup



WEDNESDAY

Kimchi Fried Rice



THURSDAY

Piri Piri Chicken



FRIDAY

Pork Cutlets with Wild Mushrooms



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CAMPANELLE WITH ONION, PANCETTA, OLIVES, AND PECORINO

Campanelle is a short, squiggly pasta shape, but you can use just about anything you like, including good old ziti or rigatoni.

INGREDIENTS:


- Kosher salt, as needed
- 1 lb dried campanelle pasta
- 1/4 cup extra-virgin olive oil
 - 4 to 6 oz pancetta, cut into small dice
- 1 large red onion, cut into small dice
 - 12 large green olives, pitted, and coarsely chopped
 - 1 cup heavy cream
- 1/2 cup grated Pecorino Romano, plus more as needed for serving
 - Freshly ground black pepper, as needed

1. Bring a large pot of salted water to a boil over high heat. Add the campanelle and stir to submerge and separate the pieces. Cook, uncovered, until the pasta is just tender (al dente), 8 to 10 minutes (check the cooking time for your pasta).
2. While the pasta is cooking, heat the oil and the pancetta in a large sauté pan over medium heat. Cook, stirring frequently, until the pancetta is crisp and golden, about 3 minutes.
3. Add the onion and olives and cook, stirring frequently, until the onion is very tender, about 6 minutes. Add the cream and simmer the sauce over low heat until it is thickened and flavorful, about 4 minutes. Set aside.
4. Drain the campanelle in a colander, shaking well to remove the excess water. Add the pasta to the pan with the red onion and pancetta mixture. Add the cheese and pepper and toss the pasta and the sauce together over low heat until evenly blended, about 2 minutes.
5. Serve the campanelle at once on warmed plates, and pass cheese on the side.

SERVES 4 TO 6



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SWEET POTATO AND PEANUT SOUP

The whipped cream garnish is by no means mandatory, but it's pretty tasty. You can use your blender or even hand whip the ingredients.

INGREDIENTS:

- 3 tbsp butter
- 1/2 cup chopped celery
- 1 1/4 cups chopped onion
 - 1 garlic clove, minced
 - 3/4 cup chopped leek (white and light green parts)
 - 3 cups sliced peeled sweet potatoes
- 1-quart chicken broth
- 3 tbsp creamy peanut butter
 - 1/4 cinnamon stick
- 1 1/2 cups heavy cream
 - Salt, to taste
 - 2 1/2 tbsp molasses
- Freshly grated nutmeg, to taste
- 3/4 cup roasted peanuts, roughly chopped

1. Melt the butter in a soup pot over medium heat. Add the celery, onion, garlic and leek. Stir to coat evenly with butter. Cook, stirring frequently, until the vegetables are softened, 4 to 6 minutes.
2. Add the sweet potatoes, broth, peanut butter, and cinnamon stick. Bring to a simmer and cook until the potatoes are fully tender, about 25 minutes.
3. Remove and discard the cinnamon stick. Transfer the mixture to a blender and carefully blend until smooth. Alternately, blend the soup with an immersion blender.
4. Return the soup to the soup pot and place over low heat. Add 1/2 cup of the cream. Season to taste with salt. Keep warm but do not boil.
5. Place the remaining 1 cup heavy cream, molasses, nutmeg, and a pinch of salt into a blender and blend on high until creamy and thickened. Serve the soup in heated bowls, garnished with the whipped cream and chopped peanuts.

SERVES 4



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KIMCHI FRIED RICE

This fried rice is delicious as is, but for something a little extra special, add some crispy bacon or ham. To prepare for future fried rice opportunities, keep a zip-top bag of left-over rice in your freezer.

INGREDIENTS:

- 1 tbsp sesame oil
- 2 tbsp canola oil
- 1 cup minced yellow onion
- 3 cloves garlic, minced
- 2 cups diced kimchi
- 2 tbsp soy sauce
- 4 cups cooked white rice
- Kosher salt, to taste
- 4 fried eggs
- Scallions, for garnish (optional)

1. Heat the sesame oil and canola oil in a large skillet or wok over medium-high heat. Add the onion and cook until translucent, about 4 minutes. Add the garlic and cook until aromatic, about 30 seconds.

2. Add the kimchi and soy sauce and cook until the kimchi begins to brown around the edges and the liquid has reduced slightly, about 4 minutes. Add the rice and cook until it is heated through and has absorbed the sauce, about 4 minutes. Adjust the seasoning with salt, to taste.

3. Serve the rice with the fried eggs, garnished with scallions, if you like.

SERVES 4



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PIRI PIRI CHICKEN

Piri piri sauce is spicy, but if you prefer something milder, substitute another red bell pepper for the Fresno chiles. Substitute breasts or even drumettes for the chicken quarters, if you like.

INGREDIENTS:

- 2 Fresno chiles, stems removed
- 1 red bell pepper, roughly chopped
 - 3 cloves garlic
 - 2 tbsp freshly squeezed orange juice
- 1 tbsp freshly squeezed lemon juice
 - 1 tbsp red wine vinegar
 - 2 tsp water
 - 1 tbsp olive oil
 - 1 tsp sugar
 - 1 dried bay leaf
 - 1/2 tsp dry oregano
 - Kosher salt, to taste
 - Ground black pepper, to taste
- 1 head cauliflower, cut into florets
 - 1 lb 8 oz small Dutch yellow potatoes, halved
 - 1 tbsp canola oil
 - 4 chicken leg quarters

1. Preheat the oven to 375°F. In a small food processor, combine the chiles, bell pepper, garlic, orange juice, lemon juice, vinegar, water, oil, sugar, bay leaf, and oregano, and blend until smooth. Season with salt and pepper, and set aside.
2. Spread the cauliflower and potatoes on a baking sheet and drizzle with the canola oil. Season with salt and pepper, then toss to coat.
3. Bake until the vegetables are beginning to soften, about 15 minutes. Remove from the oven. Stir the vegetables, and then nestle the chicken in among the vegetables. Season the chicken with salt and pepper, then return to the oven.
4. Bake until the vegetables and chicken are cooked through and golden brown, about 35 minutes more. Drizzle with the reserved sauce and sprinkle with parsley before serving. Serve with the remaining sauce on the side.

SERVES 4



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PORK CUTLETS WITH WILD MUSHROOMS

This dish works just as well with chicken breast or even steaks. Choose whatever mushrooms look best at your market, but a nice variety in texture and flavor make this dish extra good.

INGREDIENTS:

- Four 6-oz pork cutlets
- Kosher salt, as needed
- Freshly ground black pepper, as needed
- All-purpose flour, for dredging
 - Olive oil, as needed
 - 1 small shallot, minced
- 2 cups sliced assorted mushrooms (oyster, cremini, stemmed shiitake, chanterelle, and/or white)
- 1 tsp chopped thyme leaves
 - 1/4 cup dry white wine
 - 1/4 cup chicken broth
 - 2 tbsp unsalted butter

1. Season the pork cutlets with salt and pepper. Dredge in the flour, shaking off any excess.

2. Pour oil into a large sauté pan to a depth of 1/8 inch and heat over high heat until the surface of the oil shimmers. Add the pork cutlets and pan fry on the first side until deep golden brown, 3 to 4 minutes. Turn the pork cutlets and continue cooking on the second side until the pork is cooked through and the exterior is golden brown, 3 to 4 minutes more. Transfer to a warmed platter and cover to keep warm while completing the ragout.

3. Pour off all but 2 tablespoons of oil, add the shallot to the pan, and sauté over medium heat until limp, about 1 minute. Increase the heat to high, add the mushrooms and thyme, and sauté until the mushrooms are lightly browned, about 2 minutes.

4. Add the wine and stir to deglaze the pan, scraping up any browned bits from the pan bottom. Add the broth and any juices released by the pork chops. Simmer over high heat until the liquid has reduced by about half, 6 to 7 minutes. Swirl in the butter to thicken the sauce slightly. Serve the pork chops immediately with the sauce.

SERVES 4



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DINNER SHOPPING LIST

PROTEIN

- 4 chicken leg quarters
- 4 (6 oz) pork cutlets
- 6 oz pancetta

DAIRY

- 5 tbsp butter
- 2 1/2 cups heavy cream
- 1/2 cup Pecorino Romano
- 4 eggs

PANTRY

- 1/2 cup olive oil
- 3 tbsp canola oil
- 1 tbsp sesame oil
- 1 tbsp red wine vinegar
- 2 tbsp soy sauce
- 1/4 cup dry white wine
- 1 1/4 quarts chicken broth
- 3 tbsp creamy peanut butter
- 3/4 cup roasted peanuts
- 2 1/2 tbsp molasses
- 1 tsp sugar
- 12 large green olives
- 2 cups kimchi
- 1 lb campanelle pasta
- 4 cups cooked white rice (or 2 cups dry)
- 1 cup all-purpose flour
- 1 cinnamon stick
- 1 whole nutmeg
- 1 dried bay leaf
- 1/2 tsp dry oregano
- Kosher salt
- Black pepper

PRODUCE

- 3 yellow onions
- 1 large red onion
- 1 small shallot
- 1 head garlic
- 1 head celery
- 2 cups assorted mushrooms
- 1 red bell pepper
- 2 Fresno chiles
- 1 bunch leeks
- 1 head cauliflower
- 1 lb small Dutch yellow potatoes
- 2 large sweet potatoes
- 1 bunch scallions
- 1 bunch thymes
- 1 orange
- 1 lemon



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