

# real food WITH

EASY EVERYDAY RECIPES

## Sarah

### PRODUCE

- Shallots - 2 count
- Mushrooms - 12 ounces
- Garlic - 12 cloves
- Fresh thyme - 3 sprigs
- Scallions - 1 bunch
- Fresh cilantro - 1 small bunch
- Yellow onion - 1 count
- Limes - 2 count
- Baby spinach - 5 ounces
- Bell peppers - 2 count
- Red onion - 1 count
- Lemon - 1 count
- Fresh parsley - 1 small bunch

### MEAT/ PROTEIN

- Ground chicken - 1 pound
- Flank steak - 1 pound
- Bone-in chicken thighs - 4 count
- Cod filets - 4 count

### DAIRY/EGGS

- Butter - 4 to 5 tablespoons
- Heavy cream - 0.75 cups
- Parmesan cheese - for serving
- Eggs - 2 count

### ALCOHOL

- Dry white wine - 0.75 cups

### PANTRY

- Pappardelle pasta - 12 ounces
- Rice noodles - 10 ounces
- Soy sauce - 4 tablespoons
- Olive oil - 3.5 tablespoons
- Honey - 3 tablespoons
- Chicken broth - 4.5 cups
- Mustard - 2 tablespoons
- White wine vinegar - 1 tablespoon
- Flour - 0.5 cups
- Panko breadcrumbs - 1 cup
- Green curry paste - 1 tablespoon
- Orange juice - 0.25 cup
- Full-fat coconut milk - 15 ounces
- Italian seasoning - 0.5 teaspoon
- Salsa - for serving
- Guacamole - for serving
- Tortillas - for serving
- Salt - 3 teaspoons, plus to taste
- Black pepper - 2 teaspoons, plus to taste
- Ginger - 2 teaspoons
- Cumin - 1 teaspoon
- Chili powder - 1.5 teaspoons
- Paprika - 1 teaspoon
- Smoked paprika - 0.5 teaspoon
- Cayenne pepper - 0.5 teaspoon