

# Make It Tonight

MENU FOR THE WEEK OF APRIL 2, 2018



**MONDAY** **m**:  
Margarita Steak Fajitas



**TUESDAY** **t**:  
Curried Tomato Soup with  
Fragrant Quinoa



**WEDNESDAY** **w**:  
Pan-Seared Salmon with  
Spinach and Shiitake



**THURSDAY** **th**:  
Stuffed Chicken Breasts  
with Balsamic Pan Sauce



**FRIDAY** **f**:  
Asparagus Ravioli with  
Brown Butter Sauce

## SHOPPING LIST

### FRESH PRODUCE

- 4 lemons **w th f**
- 4 limes **m**
- 1 lb. thick asparagus **f**
- 2 cups lightly packed baby spinach **w**
- 2 medium sweet bell peppers **m**
- ½ lb. shiitake mushrooms **w**
- 1 avocado **m**
- 1 large yellow onion **t**
- 1 medium red onion **m**
- 4 medium shallots **w th**
- One 3-inch piece fresh ginger **t**
- 8 large cloves garlic **m t f**
- 1 small bunch fresh cilantro **m t**
- 1 small bunch fresh thyme **w**
- 1 small bunch fresh rosemary **th**

### MEAT AND DAIRY ITEMS

- 4 boneless, skinless chicken breast halves (about 1½ lb. total) **th**
- 1½ lb. skirt steak **m**
- Four 6-oz. boneless, skin-on salmon fillets **w**
- 1 cup unsalted butter **t th f**
- 4 oz. fresh goat cheese **th**
- ½ cup whole milk ricotta **f**
- 6 Tbs. mascarpone **f**
- ¼ cup heavy cream **w**
- ½ oz. Parmigiano-Reggiano **f**
- Sour cream, for serving **m**

### OTHER GROCERIES

- 6¼ cups lower-salt chicken or vegetable broth **t th**
- 36 wonton wrappers **f**
- 8 flour tortillas **m**
- 1 cup quinoa, preferably white **t**
- 1 cup dry white wine **t**
- One 28-oz. can whole peeled tomatoes in juice **t**

- ½ cup blanched almonds **f**
- ¼ cup pitted Kalamata olives **th**
- 2 Tbs. tequila **m**
- 1 tsp. anchovy paste **f**

### PANTRY STAPLES

- 9 Tbs. extra-virgin olive oil **m t w th**
- 2¼ oz. (½ cup) all-purpose flour **th**
- 1½ Tbs. balsamic vinegar **th**
- 1 Tbs. dark brown sugar **m**
- 1 Tbs. Madras curry powder **t**
- 2 tsp. chili powder **m**
- 1½ tsp. ground cumin **m t**
- 1 tsp. whole fennel seed **t**
- 2 whole star anise **t**
- One 3-inch cinnamon stick **t**
- Pinch cayenne **f**
- Kosher salt **m t w th f**
- Black peppercorns **m t w th f**