

Make It Tonight

MENU FOR THE WEEK OF MAY 21, 2018



MONDAY m:

Vietnamese Caramel Salmon



TUESDAY t:

Baked Chicken with Herbs, Garlic & Shallots



WEDNESDAY w:

Pistachio Pesto Pasta Primavera



THURSDAY th:

Grilled Brie and Tomato Sandwiches



FRIDAY f:

Turkey Cutlets with Arugula, Carrot, and Celery Salad

SHOPPING LIST

FRESH PRODUCE

- 3 lemons w th f
- 2 limes m
- 1 bunch asparagus (about 1 lb.) w
- 6 medium carrots m w f
- 2 oz. baby arugula (2 packed cups) f
- 2 medium celery ribs f
- 2 small tomatoes th
- 4 scallions m
- 6 medium shallots t
- 15 large garlic cloves m t w th
- 1 small bunch fresh flat-leaf parsley w
- 1 small bunch fresh cilantro m
- 1 small bunch fresh thyme t
- 1 small bunch fresh rosemary t
- 1 small bunch fresh basil th
- 1 small bunch fresh tarragon f

MEAT AND DAIRY ITEMS

- 1 whole chicken (3½ to 4 lb.) t
- 4 6-oz. turkey cutlets f
- 1½ lb. skinless salmon fillet, preferably wild m
- 3 oz. brie th
- 1 oz. Grana Padano, more for serving w
- 3 Tbs. unsalted butter t

OTHER GROCERIES

- 12 oz. fettuccine w
- 1 loaf ciabatta bread th
- 1 cup roasted, salted pistachios w
- 1 Tbs. fish sauce m

PANTRY STAPLES

- 1 cup extra-virgin olive oil; more as needed w f
- 3 Tbs. canola oil; more as needed m f
- ¼ cup all-purpose flour f
- ¼ cup granulated sugar m
- ¼ cup mayonnaise th
- ¼ cup whole-grain mustard f
- 1 Tbs. honey f
- ¼ tsp. ground cumin f
- Pinch cayenne pepper th
- Kosher salt m t w f
- Black peppercorns m t w th f