Wednesday Grocery List

Meal: Mushroom and Onion Quiche

For the Crust You'll Need:

If you choose to make the crust, please make sure you leave enough time for it to sit at least 1 hour before you make the quiche.

- □ Flour
- \square Salt
- 🗆 Sugar
- □ 2 sticks cold butter
- □ Ice water
- □ Almond Extract

For the Quiche You'll Need:

- □ 1 Large Onion
- \Box 6 eggs
- □ Olive Oil
- □ Salt and pepper
- □ 1/2 teaspoon nutmeg
- □ Cayenne pepper
- □ 1 cup of sliced mushrooms
- □ Thyme
- □ 2 cups half n half
- □ 2 cups Emmanta cheese or cheese of choice (swiss, cheddar, etc.)

Thursday Grocery List

Meal: Roasted Chicken with Cinnamon Spiced Sweet Potatoes and Beets and Carrots

For the Roasted Chicken You'll Need:

- □ Aluminum Foil
- □ 1 whole chicken
- □ White wine vinegar
- □ Salt and pepper
- □ 4-5 fresh sage leaves
- □ 3 cloves garlic
- □ Chicken stock
- □ Olive oil
- \Box 1/2 onion

For the Cinnamon Spiced Sweet Potatoes You'll Need:

- □ 1 sweet potato (if needed, use more)
- □ Aluminum Foil
- □ 3 tablespoons butter (1 tablespoon per serving)
- □ Cinnamon stick
- White wine vinegar
- □ Salt and pepper

For the Beets and Carrots You'll Need:

- □ 1 Carrot
- □ 2 Medium Sized Beets
- □ Aluminum Foil
- □ 3 tablespoons butter (1 per serving)
- □ Salt and pepper
- □ White wine vinegar
- □ Fresh Rosemary