



WELCOME!

We're taking a gamble this week and hoping that you love breakfast-for-dinner as much as we do! Pancakes are on the menu for Tuesday, and you can eat yours plain, with blueberries, or even chocolate chips (we'll all agree that cookies for dinner are okay from time to time!).

Don't forget to hold back 2 slices of bacon for Wednesday's corn chowder, because it goes a long way in adding depth of flavor.

PREP AHEAD

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

1. Caramelize onions for Monday's sweet potatoes.
2. Make Wednesday's corn chowder. Reheat gently in a pot when you're ready to serve.
3. Make the pesto. Store it in a covered container with a thin layer of olive oil over the top to prevent browning.



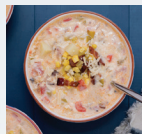
MONDAY

Baked Sweet Potatoes with Caramelized Onion & Mushroom



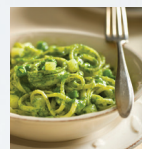
TUESDAY

Buttermilk Pancakes with Fruit and Bacon



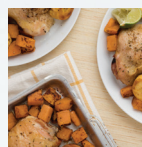
WEDNESDAY

Corn Chowder with Chiles



THURSDAY

Pasta with Pesto



FRIDAY

Mojo Chicken with Sweet Potato and Plantain



DISH
EAT. DRINK. DISCOVER.



Baked Sweet Potatoes with CAMELIZED ONION AND MUSHROOMS

Baked sweet potatoes are the start to any number of easy meals, though this is one of our favorite. Swap out the onions and mushrooms for anything, like leftover pulled pork and cheddar cheese, grilled vegetables and salsa, or warmed pastrami with sauerkraut and some Swiss cheese!

INGREDIENTS:

- 4 small sweet potatoes, scrubbed
 - 3 tbsp extra-virgin olive oil, divided use
 - Kosher salt, to taste
 - 2 tbsp unsalted butter
 - 3 medium yellow onions, thinly sliced
- Freshly ground black pepper, to taste
- 1 lb 8 oz mixed mushrooms, like oyster, shiitake, or cremini, cut into bite-sized pieces
 - 2 tbsp minced garlic
 - 2 tbsp dry white wine
 - 2 tsp chopped thyme, plus more as needed
 - 1/2 cup crème fraîche

SERVES 4

1. Preheat the oven to 350°F. Poke the potatoes all over with a fork, then drizzle with 1 tablespoon of the oil. Rub the potatoes all over, sprinkle with salt, and transfer to a baking sheet. Bake until the potatoes are tender when pierced with a knife, 45 minutes to 1 hour.

2. Meanwhile, heat the butter in a large skillet over medium heat. Add the onions and a pinch of salt, and cook, stirring occasionally, until the onions are very lightly browned all over, about 15 minutes. Lower the heat to medium-low and cook, stirring frequently, until the onions are deeply browned, about 40 minutes. If any drop spots in the pan begin to burn, add some water to moisten the pan. Transfer the onions to a bowl, and wipe out the pan.

3. Return the pan to medium heat and add the remaining 2 tablespoons olive oil. Add the mushrooms and a pinch of salt, working in batches, if needed, and cook without stirring until the edges are browned and well-seared, about 4 minutes. Continue cooking, stirring occasionally, until the mushrooms are well-browned all over, about 8 minutes. Stir in the garlic and a pinch of pepper and cook until fragrant, about 30 seconds. Add the wine and cook until the wine has reduced and the pan is dry, about 1 minute. Remove from the heat and stir in the thyme.

4. To serve, slice each potato down the center and push the two sides apart slightly. Use a fork to gently mash the inside of the potato. Top each potato with 2 tablespoons of crème fraîche. Add a layer of caramelized onions, then top with the mushrooms. Sprinkle with additional thyme before serving, if you like.



Buttermilk Pancakes with **FRUIT AND BACON**

Brinner (or breakfast-for-dinner) is the best sometimes treat. We're serving our pancakes with fresh fruit and crispy bacon, but when you serve breakfast at dinnertime, anything goes! Choose whatever fruit is the ripest when you're at the market. Reserve 2 strips of bacon for tomorrow's corn chowder.

INGREDIENTS:

- 1 1/2 cups all-purpose flour
 - 2 tbsp sugar
- 1/2 tsp baking powder
 - 1/4 tsp baking soda
 - 1/4 tsp kosher salt
- 1 3/4 cups buttermilk
 - 2 large eggs
- 3 tbsp unsalted butter, melted and cooled slightly
 - Vegetable oil, as needed for the pan
 - 1 lb bacon, cooked
- Chopped mixed fruit, for serving
 - Maple syrup, for serving

1. Sift the flour, sugar, baking powder, baking soda, and salt into a bowl and set aside.
2. In a separate bowl, blend the buttermilk, eggs, and butter. Add the buttermilk mixture to the flour mixture and stir by hand just until the batter is evenly moistened.
3. Heat a large nonstick skillet or griddle over medium-high heat. Grease it lightly by brushing with oil. Drop the pancake batter onto the hot skillet by large spoonfuls (2 to 3 tablespoons). Leave about 2 inches between the pancakes to allow them to spread and to make turning them easier.
4. Cook on the first side until small bubbles appear and then break on the upper surface of the pancakes and the edges are set, about 1 minute.
5. Use an offset spatula or a palette knife to turn the pancakes and finish cooking on the second side, 1 to 2 minutes more. Adjust the heat as needed to produce a golden brown color. Serve with the bacon, fruit, and maple syrup.

SERVES 6



DISH
EAT. DRINK. DISCOVER.



CORN CHOWDER WITH CHILES

This soup isn't particularly spicy, but you can add some fresh chiles for extra heat, if you like. Add them with the garlic in Step 2. For a vegan variation, omit the bacon and use vegetable stock. Replace the heavy cream with about 1/2 cup soaked cashews. Skip the cheese or replace with your preferred non-dairy alternative.

INGREDIENTS:

- 1 quart corn kernels, fresh or frozen
 - 1 cup heavy cream
 - 2 slices bacon, minced
- 1 onion, medium, finely diced
- 1 red bell pepper, finely diced
 - 1 celery stalk, finely diced
 - 1 garlic clove, minced
- 1 1/2 quarts chicken broth
- 3 yellow potatoes, peeled and diced
 - 3 tomatoes, peeled, seeded, chopped, juices reserved
 - 4 ounces canned green chiles, drained and chopped
- 1 cup Monterey Jack, shredded
- 1 tablespoon kosher salt, or to taste
 - Freshly ground black pepper, to taste
 - Tabasco sauce, to taste

1. Cut the corn kernels from the cobs with a sharp knife, capturing as much of the juice as possible. Reserve 3/4 cup of the corn kernels and purée the rest with the heavy cream in a food processor or blender. Reserve until needed.

2. Cook the bacon in a soup pot over medium heat until crisp, about 8 minutes. Add the onion, pepper, celery, and garlic. Cover and reduce the heat to low. Cook, stirring occasionally, until the vegetables are tender, about 10 to 12 minutes.

3. Add the broth, potatoes, and tomatoes, including their juices. Bring the soup to a simmer and cook, covered, until the potatoes are tender, about 20 minutes. Skim any fat from the surface of the soup and discard.

4. Add the puréed corn and cream, the reserved corn kernels, the chiles, and the cheese. Warm the soup and season to taste with salt, pepper, and Tabasco.

SERVES 6



DISH
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PASTA WITH PESTO

Summer is basil-palooza, so naturally, we love making homemade pesto. It comes together quickly, and then you can toss it with pasta, serve it alongside easy grilled chicken, or spread it on pizza dough for a quick flatbread. Toss the pasta with sun-dried tomatoes for a savory addition.

INGREDIENTS:

- 1 oz (3 tablespoons) pine nuts
 - 1 small garlic clove
 - Kosher salt as needed
- 3/4 cup extra-virgin olive oil, plus as needed
 - 8 oz basil leaves
(about 4 cups loosely packed leaves)
- 2 oz (1/2 cup) grated Pecorino Romano
- 2 oz (1/2 cup) grated Parmigiano-Reggiano
 - 1 lb linguine

1. In a large mortar, using the pestle, crush the pine nuts, garlic and a generous pinch of salt with about 2 tablespoons of oil.

2. Add the basil leaves and continue mashing the mixture and gradually adding the remaining oil until a semi-liquid paste forms.

3. Add both cheeses at the end and mix to combine. (To prepare in a food processor, add all the ingredients to the bowl of the processor and purée just until a paste forms.)

4. Bring a large pot of salted water to a boil. Add the linguine and cook until al dente, about 9 minutes. Strain transfer to a serving bowl. Top with the pesto (you may not use it all) and toss before serving.

SERVES 6



DISH
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Mojo Chicken with SWEET POTATO AND PLANTAIN

Chicken thighs hold up best to oven-cooking, but you can use bone-in chicken breast, bone-in pork chops, or even country-style pork ribs. You'll need to adjust the cooking time, so just keep an eye on everything!

INGREDIENTS:

- 1/4 cup freshly squeezed orange juice
- 1/4 cup freshly squeezed lime juice
 - 1/3 cup plus 1 tablespoon extra-virgin olive oil, divided
 - 5 garlic cloves, mince
 - 1 teaspoon ground cumin
 - 1 teaspoon dried oregano
 - 1 teaspoon kosher salt, plus more as needed
- 1/2 teaspoon freshly ground black pepper, plus more as needed
 - 6 bone-in chicken thighs
 - 2 sweet potatoes, chopped
- 2 plantains, peeled and sliced into 1-inch rounds

1. In a bowl, combine the orange juice, lime juice, 1/3 cup of the oil, garlic, cumin, oregano, salt, and pepper. Add the chicken and turn to coat. Cover and refrigerate for 30 minutes.

2. Preheat the oven to 400°F. Transfer the chicken to one half of a lightly oiled sheet pan. On the other side, arrange the sweet potatoes and plantain slices in one layer and drizzle with the remaining 1 tablespoon of olive oil. Season with salt and pepper.

3. Roast until the chicken is cooked through and the vegetables are tender and browned around the edges, about 45 minutes. Turn the vegetables and plantains once halfway through cooking.

4. Stir the vegetables on the pan before serving to coat with any residual cooking liquid.

SERVES 6



DISH
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DINNER SHOPPING LIST

PROTEINS

- 1 lb bacon
- 6 bone-in chicken thighs

DAIRY AND EGGS

- 1 3/4 cups buttermilk
- 1 cup shredded Monterey Jack
- 1/2 cup (2 oz) grated Pecorino Romano
- 1/2 cup (2 oz) Parmigiano-Reggiano
- 5 tbsp unsalted butter
- 1/2 cup crème fraîche
- 2 large eggs

PANTRY

- 1 1/2 cups olive oil
- 2 tbsp vegetable oil
- 2 tbsp dry white wine
- 1 1/2 quarts chicken broth
- 4 oz canned green chiles
- 3 tbsp pine nuts
- 1 lb linguine
- 1 1/2 cups all-purpose flour
- 2 tbsp sugar
- 1/2 tsp baking powder
- 1 bottle Tabasco sauce
- 1 bottle maple syrup
- 1 tsp ground cumin
- 1 tsp dried oregano
- Kosher salt
- Ground black pepper

PRODUCE

- 4 medium yellow onions
- 1 head garlic
- 1 red bell pepper
- 1 celery stalk
- 1 lb 8 oz mixed mushrooms
- 3 yellow potatoes
- 6 small sweet potatoes
- 2 plantains
- 3 tomatoes
- 1 quart corn kernels, fresh or frozen (from about 6 cobs)
- 8 oz basil (about 4 cups leaves)
- 1 bunch fresh thyme
- 2 oranges
- 3 limes
- Assorted fruit, for serving with pancakes

