

# WELCOME!

We're serving up a few of our favorite comfort foods this week, from pizza to low and slow pulled pork.

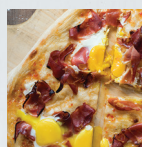
Each of these recipes either make bigger batches or can be easily doubled to save for later, so take advantage of that and save yourself some time and energy down the road when you need it.

Or, if you need it this week, order a pizza!  
We don't cook every night, either.

## PREP AHEAD

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

1. Make the pizza dough, if not using prepared.
2. Cook your beans for Wednesday, and make the salsa verde.
3. Make the pulled pork for Friday.



### MONDAY

**Prosciutto and Egg Pizza**



### TUESDAY

**Kimchi Fried Rice**



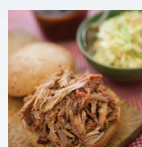
### WEDNESDAY

**White Beans with Salsa Verde**



### THURSDAY

**Grilled Chicken Caesar Salad**



### FRIDAY

**Slow Cooker Pulled Pork Sandwich**



**DISH**<sup>®</sup>  
EAT. DRINK. DISCOVER.



## PROSCIUTTO AND EGG PIZZA

Use this recipe as a template for a minimal-ingredient pizza. Make your own crust, or buy prepared dough. Sub fig jam, tomato sauce, basil pesto, or olive oil and crushed garlic for the pepper jelly. Ham, bacon, or sausage can replace the prosciutto. Anything goes!

### INGREDIENTS:

- 1 lb prepared pizza dough
- 1/4 cup red pepper jelly
- 6 oz thinly sliced prosciutto
  - 6 eggs

1. Preheat the oven to 525°F, with a pizza stone if you like.
2. Stretch or roll the pizza dough into a 16-inch circle and place on an oiled pizza pan (if using a pizza stone, place on a well-floured pizza peel).
3. Spread the dough all over with the red pepper jelly. Top with prosciutto and transfer to the oven. Bake until browned around the edges, about 10 minutes.
4. Remove from the oven and crack the eggs directly onto the pizza, spacing them evenly apart. Return to the oven and bake until the eggs are cooked to your desired doneness (about 7 minutes for runny yolks). Slice and serve right away.

SERVES 6



**DISH**<sup>®</sup>  
EAT. DRINK. DISCOVER.





## KIMCHI FRIED RICE

Fried rice is the best quick dinner for using leftovers and odds and ends. This version uses kimchi, which some of you may not have in your pantry. It's worth having, if you can get your hands on it, but if not, just add some fresh chopped veggies and a few dashes of hot sauce or chile-garlic sauce.

### INGREDIENTS:

- 1 tbsp sesame oil
- 2 tbsp canola oil
- 1 cup minced yellow onion
  - 3 cloves garlic, minced
  - 2 cups diced kimchi
  - 2 tbsp soy sauce
- 4 cups cooked white rice
  - Kosher salt, to taste
  - 4 fried eggs
- Scallions, for garnish (optional)

1. Heat the sesame oil and canola oil in a large skillet or wok over medium-high heat. Add the onion and cook until translucent, about 4 minutes. Add the garlic and cook until aromatic, about 30 seconds.
2. Add the kimchi and soy sauce and cook until the kimchi begins to brown around the edges and the liquid has reduced slightly, about 4 minutes. Add the rice and cook until it is heated through and has absorbed the sauce, about 4 minutes. Adjust the seasoning with salt, to taste.
3. Serve the rice with the fried eggs, garnished with scallions, if you like.

SERVES 4



**DISH**<sup>®</sup>  
EAT. DRINK. DISCOVER.



## WHITE BEANS WITH SALSA VERDE

If you can't get parsley, you can use cilantro, mint, or a combination. You can also use a prepared sauce, like basil pesto, spicy tomato sauce, an Indian-style tomato achaar, or salsa.

### INGREDIENTS:

- 1 lb dried white beans (like cannellini), sorted
- 6 cloves garlic, divided use
  - 1 anchovy
  - 1/2 tsp kosher salt, plus more to taste
  - 1 cup minced parsley (from about 1 bunch)
  - 3 tbsp capers, minced
- 1/2 tsp red pepper flakes, plus more to taste
- 1 tbsp red wine vinegar, plus more to taste
- 1/2 cup extra-virgin olive oil, plus more for finishing
- 1 tbsp freshly squeezed lemon juice, plus more to taste
- 1 baguette, for serving

1. Place the beans in a large bowl or container and cover with water by 3 inches. Cover the bowl and allow the beans to soak overnight.

2. Drain and rinse the beans. Transfer to a large pot. Crush 4 of the garlic cloves and add to the pot with the beans. Add enough water to cover by about 2 inches. Bring to a boil over medium-high heat. Reduce to a simmer and cook until the beans are tender and creamy, about an hour. Drain and set aside.

3. Meanwhile, roughly chop the remaining 2 cloves of garlic. On the cutting board, combine the garlic with the anchovy and salt, and use the back of your chef's knife to crush the garlic with the anchovy and salt to form a paste. Transfer to a medium mixing bowl.

4. Add the parsley, capers, pepper flakes, vinegar, olive oil, and lemon juice to the anchovy mixture. Mix to combine, and season with salt, vinegar, and lemon juice as needed.

5. Toss the beans with the sauce. Drizzle with oil just before serving alongside the baguette.



**DISH**<sup>®</sup>  
EAT. DRINK. DISCOVER.





## GRILLED CHICKEN CAESAR SALAD

This makes a fairly large salad, but we love leftovers to have for lunch the next day. There's nothing like a fresh Caesar dressing, but if you can't pull together the ingredients, you can use a prepared dressing (even if it isn't Caesar!).

### INGREDIENTS:

- 3 pounds chicken breast halves, boneless and skinless
  - Kosher salt, as needed
- Freshly ground black pepper, as needed
  - 1/2 cup olive oil
  - 1/4 cup lemon juice
  - 1 tsp minced anchovies
  - 1 tsp Dijon mustard
- 2 garlic cloves, finely minced
- 1 1/4 pounds romaine lettuce, washed, drained, and cut into bite size pieces
- 1/2 cup grated Parmesan cheese
  - 4 cups croutons

1. Prepare a grill for medium heat cooking. Grill the chicken until well-browned and cooked through, about 6 minutes per side. Set aside.

2. Meanwhile, in a large bowl, whisk the oil, lemon juice, anchovies, mustard, and garlic to blend. Add the lettuce, cheese, and croutons, and toss to coat.

3. Slice the chicken. Serve the salad on chilled plates topped with the chicken.

SERVES 8



**DISH**<sup>®</sup>  
EAT. DRINK. DISCOVER.



## SLOW COOKER PULLED PORK SANDWICHES

**This makes a big batch, and it is perfect for freezing. Freeze the meat in the sauce and use to stuff baked potatoes, in quesadillas or enchiladas, or on nachos.**

### INGREDIENTS:

- 5 pounds boneless pork butt or shoulder
- 3 cups (about 2 large) thinly sliced onions
- 1 (28-oz) can crushed tomatoes
  - 1 tbsp crushed garlic
  - 3 tbsp smoked paprika
  - 1/2 tsp chili powder
- 1/2 tsp dried chipotle or cayenne
  - 1 1/2 tbsp ground cumin
  - 1 cup apple cider vinegar
  - 3/4 cup light brown sugar
    - 1 1/2 tbsp kosher salt
- Ground black pepper, to taste
- 12 hamburger buns, for serving
  - Potato chips, for serving

1. Remove the excess fat from the exterior of the pork. It is fine to leave some on, as we will skim off fat later. If the pork is one large piece, cut it into 2 or 3 pieces.

2. Place the onions, tomatoes, garlic, paprika, chili powder, chipotle, cumin, vinegar, brown sugar, and salt into the slow cooker and toss to combine. Add the pork and mix it with the other ingredients. Cover.

3. Set the slow cooker for 8 hours on low. Although the pork will begin to smell really good in about an hour, leave the lid alone. After 4 hours, turn the meat over once, replace the lid, and continue to cook until the meat is tender and easily shredded with a fork.

4. When the cooking is complete, remove the meat and set aside. Skim any fat along the top of the cooking liquid, or allow the liquid to cool and then remove the fat.

5. Purée the remaining liquid to a sauce-like consistency; it should be thick but smooth.

6. When the meat is cool enough to handle, use two forks to pull the pork into shreds. Season with black pepper. Heat the puréed liquid and add it to the meat as desired, depending on how saucy you like your pulled pork.

7. Serve on hamburger buns with potato chips on the side.

SERVES 12 TO 14



**DISH**<sup>®</sup>  
EAT. DRINK. DISCOVER.

# DINNER SHOPPING LIST

## PROTEIN

- 6 oz thinly sliced prosciutto
- 3 lb chicken breast
- 5 lb boneless pork butt

## DAIRY

- 10 eggs
- 1/2 cup grated parmesan

## PANTRY

- 1 cup olive oil
- 2 tbsp canola oil
- 1 tbsp sesame oil
- 1 cup apple cider vinegar
- 1 tbsp red wine vinegar
- 1 tsp Dijon mustard
- 1 (28 oz) can crushed tomatoes
- 2 tbsp soy sauce
- 2 cups diced kimchi
- 1 can anchovies
- 3 tbsp capers
- 1/4 cup red pepper jelly
- 3/4 cup light brown sugar
- 1 lb dried white beans
- 4 cups cooked white rice
- 1 lb prepared pizza dough
- 12 hamburger buns
- Potato chips
- 4 cups croutons
- 1 baguette or other crusty bread

## PRODUCE

- 4 yellow onions
- 1 head garlic
- 1 1/4 lb Romaine
- 1 bunch scallions
- 1 bunch parsley
- 5 lemons

## SPICES

- 3 tbsp smoked paprika
- 1/2 tsp chili powder
- 1/2 tsp chipotle powder
- 1/2 tsp red pepper flakes
- Kosher salt
- Black pepper

