



WELCOME!

First order of business for a new week is a piping hot pot pie. We're coming out of the gate big, with a beef pot pie, but check out our recipes for classic [Chicken Pot Pie](#) or [Vegetable Pot Pie](#), if you prefer one of those.

If you end up with leftovers from that pot pie (leftovers are sort of the best part), the ingredients for Wednesday's bucatini will hold well through the weekend and into next week, for an easy throw-together dinner when you need one.

PREP AHEAD

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

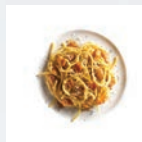
1. Prepare the pot pie all the way through, if you like, or wait to bake it until you're ready to serve.
2. Make broth for Tuesday's soup, if you aren't using prepared.



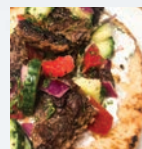
MONDAY
Beef Pot Pie



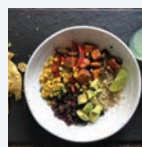
TUESDAY
Avgolemono
(Greek Egg and Lemon Soup)



WEDNESDAY
Bucatini alla Gricia



THURSDAY
Crispy Lamb Pitas



FRIDAY
Roasted Veggie Fajita Bowls



DISH
EAT. DRINK. DISCOVER.



BEEF POT PIE

We like our favorite classic homemade pie crust for this recipe, but you can use store-bought, or even puff pastry or biscuit dough for this recipe.

INGREDIENTS:

- [All-Butter Pie Dough](#) (single crust)
 - Egg wash, as needed
 - 8 oz red potatoes, cubed
 - 3 tbsp vegetable oil
 - 12 to 16 oz beef sirloin, cubed
 - 2 cloves garlic, minced
 - 2 tbsp sherry
 - 1 3/4 cups beef stock
 - 3 carrots, peeled and cut into 1/4-inch rounds
 - 8 button mushrooms, halved
 - 2 tbsp tomato paste
 - 1/4 cup all-purpose flour
 - 1/2 tsp kosher salt
- 1/2 tsp freshly ground black pepper
 - 3/4 cup pearl onions, frozen or fresh
 - 3/4 cup frozen peas

1. On a lightly floured piece of parchment paper, roll out the dough and cut a circle of dough 1 inch larger on all sides than a deep dish pie plate. Using a pastry brush, lightly brush the outer edge of the dough circle with water. Fold back the outer 1 inch of the dough. Flute the edge of the dough as desired. Use a paring knife to cut decorative vents into the top. Transfer to a flat baking sheet, brush with egg wash, and freeze for a minimum of 30 minutes, or until firm, before using.

2. Meanwhile, place the potatoes in a small saucepan and add enough water to cover them by 1 inch. Cover the pan and bring the water to a boil. Cook the potatoes until tender, 10 to 15 minutes. Remove the pan from the heat and drain off the water.

3. In a medium sauté pan, heat 2 tbsp of the oil over medium heat. Add the sirloin and sauté until browned on all sides, about 10 minutes. Add the garlic and sauté, stirring, until fragrant, about 30 seconds. Add the sherry to deglaze the pan and scrape up the browned bits from the bottom of the pan. Cook until the sherry has evaporated, about 5 minutes. Pour in 1 1/2 cups of the beef stock. Simmer the sirloin over medium heat for 1 to 1 1/2 hours, or until tender. Meanwhile, preheat the oven to 425°F.

Continued on next page..

SERVES 8



DISH
EAT. DRINK. DISCOVER.



BEEF POT PIE, *CONT.*

4. Meanwhile, preheat the oven to 425°F.

5. In a separate medium sauté pan, heat the remaining 1 tablespoon oil over medium heat. Add the carrots and cook until tender, about 5 minutes. Add the mushrooms and cook until they have released their liquid and softened, 4 to 5 minutes. Add the tomato paste and flour and stir until incorporated. Cook, stirring constantly, for 2 to 3 minutes. Slowly pour in the remaining 1/4 cup beef stock and stir until smooth. Remove the pan from the heat.

6. Add the vegetable mixture to the sirloin. Bring to a simmer over medium-high heat and cook, stirring, until well combined and thickened, about 5 minutes. Remove the pan from the heat and season the mixture with the salt and pepper. Immediately stir in the potatoes, onions, and peas.

7. Pour the filling into a deep-dish pie pan on a baking sheet. Place the frozen, pre-shaped and egg-washed crust on top of the filling and brush it with a second coat of egg wash. Immediately transfer the pie to the oven and bake until the crust is golden brown and the filling is bubbling, 45 to 50 minutes.

8. Remove the potpie from the oven and place it on a cooling rack. Let the potpie rest for 20 minutes before serving. The filling will continue to thicken as it cools.



DISH
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AVGOLEMONO

Add shredded chicken, sausage, cooked beans, or torn greens, like Swiss chard. Substitute vegetable broth for the chicken broth, if you prefer. We like serving this soup with some crusty bread for dunking, or a fresh green salad on the side.

INGREDIENTS:

- 6 cups chicken broth
- 1/3 cup long-grain white rice
 - 4 eggs, separated
 - Salt as needed
- Freshly ground black pepper, as needed
- Freshly squeezed lemon juice, as needed

1. Bring the broth to a simmer in a soup pot. Add the rice and cook until the rice is tender, about 15 minutes.
2. Whip the egg yolks in a large bowl until thickened. Whip the egg whites in another bowl to soft peaks. Fold the whites into the yolks. Add the egg mixture to simmering broth, whipping constantly. The soup will become frothy and thick.
3. Season the soup to taste with the salt, pepper, and lemon juice. Serve in heated bowls.

SERVES 4 TO 6



DISH
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BUCATINI ALLA GRICIA

Guanciale is the cheek of the pig, cured with salt and spices and air-dried. It can be hard to find. You can replace it with a good-quality pancetta, which is from the belly of the pig and cured in the same way as guanciale.

INGREDIENTS:

- 8 oz guanciale (cured pork jowl), sliced 1/8 inch thick and cut into 1/2-inch pieces
- Extra-virgin olive oil, as needed
 - 2 sweet onions, thinly sliced
 - 1/2 cup dry white wine
 - Kosher salt as needed
- 1 or 2 dried red chiles (peperoncini), cracked or crushed
 - 1 lb dried bucatini
- 2/3 cup grated Pecorino Romano
 - Freshly ground black pepper, as needed

1. Heat a sauté pan over medium-low heat. Add the guanciale and cook, stirring from time to time, until it is browned and lightly crispy, about 4 minutes. Lift the guanciale from the pan with a slotted spoon and drain on paper towels. Set aside. There should be about 1/4 cup of rendered fat in the pan. Add a bit of oil if needed.

2. In the same pan, cook the sliced onions over medium heat, stirring as necessary to cook evenly, until the onions are very tender and a deep golden brown, 20 to 30 minutes. Add the wine and the chiles. Simmer over low heat until flavorful, 3 to 4 minutes. Add half of the reserved guanciale to the sauce and set the remainder aside. Taste and adjust the seasoning with salt and hot chile, if needed. Set aside.

3. Bring a large pot of salted water to a boil over high heat. Add the bucatini all at once and stir a few times. Cook, uncovered, until the pasta is almost cooked, 8 to 10 minutes. Reserve a few ladlefuls of the pasta cooking to finish the sauce (you will need about 1/2 cup).

4. Drain the pasta in a colander. Pour the drained pasta into a large serving bowl. Add the reserved sauce and toss together, then add the cheese and mix well until the pasta is evenly coated. The dish should appear creamy, not oily. If necessary, add a few tablespoons of the reserved pasta cooking water. Garnish the dish with the remaining guanciale. Season generously with pepper. Serve at once.

SERVES 4 TO 6



DISH
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CRISPY LAMB PITAS

You can substitute ground pork, chicken, or beef for the lamb if you'd like, though lamb does contribute a pretty unmistakable flavor. Make this dish dairy-free by substituting hummus, mashed avocado, or even just tahini for the yogurt.

INGREDIENTS:

- 1 lb ground lamb
- 1 tsp dry oregano
- 1 tsp dry rosemary
- 3/4 tsp ground cumin
 - 1 tsp kosher salt, plus more as needed
 - Zest of 1 lemon
- 3 cloves garlic, grated
- 1 tbsp plus 1 tsp olive oil, divided use
- 1/2 seedless cucumber, quartered and chopped
- 1 to 2 small tomatoes, chopped
 - 2 tbsp diced red onion
 - 2 tbsp red wine vinegar
- 1 cup plain Greek yogurt
 - 4 pitas, warmed
- Chopped dill, for serving (optional)

1. In a medium bowl, combine the lamb, oregano, rosemary, cumin, salt, lemon zest, garlic, and 2 teaspoons of the olive oil. Mix until well-combined, cover, and refrigerate for about an hour, or up to overnight.

2. Meanwhile, in a separate bowl, combine the cucumber, tomatoes, onion, vinegar, and the remaining 2 teaspoons oil. Season with a pinch of salt and refrigerate until needed.

3. Heat a large non-stick or well-seasoned cast iron skillet over medium-high heat. Add the meat to the skillet and use a spatula to press the meat into a thin layer (it doesn't have to be perfect). Cook until it is golden brown and crisp on the bottom, about 4 minutes.

4. Use the spatula to cut the meat into easy-to-handle portions and flip. Cook for another minutes or so, then use the spatula to break the pieces into roughly 1-inch pieces. Some may be smaller, some may be a little larger, all are okay. Cook, flipping the pieces as needed, until they are crisp all over and cooked through, about 4 minutes. The goal is to have bite-sized, crisp pieces of lamb. Remove from the heat.

5. To serve, spread a few tablespoons of yogurt down the center of a pita. Top with the cucumber salad and lamb, and sprinkle with dill, if using.

SERVES 4



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ROASTED VEGGIE FAJITA BOWLS

These are quick, easy, and endlessly customizable. Swap out your favorite veggies, add a spoonful of leftover chili, or stir in your favorite salsa. We kept it simple (it only LOOKS like a lot of ingredients!), but you can dress these up as much as you like.

INGREDIENTS:

- 1 red bell pepper, sliced
 - 1/2 red onion, sliced
- 1 medium sweet potato, cubed
 - 1 tbsp vegetable oil
- 1/2 tsp kosher salt, plus as needed
 - 1/2 tsp chili powder
 - 1/4 tsp ground cumin
 - 1/4 tsp garlic granules
- Ground black pepper, to taste
 - 3 tbsp lime juice
 - 1 tsp honey
- 2 tbsp minced cilantro, plus more for garnish
- 1 (15 oz) can black beans, rinsed and drained
- 4 cups cooked brown rice (from 2 cups dry)
 - 1/2 cup corn kernels
 - 1 avocado, diced
- 4 lime wedges, for serving

1. Preheat the oven to 425°F.

2. Combine the bell pepper, onion, and sweet potato on a baking sheet. Drizzle with oil, 1/2 teaspoon of the salt, chili powder, cumin, garlic, and black pepper. Toss to coat. Roast until the veggies are browned and the potatoes are cooked through, about 25 minutes.

3. In a medium bowl, stir together the lime juice, honey, and cilantro. Add the black beans and toss to coat. Season with salt and set aside.

4. To assemble, place 1 cup of rice in the bottom of each bowl. Top with a quarter of the roasted vegetable mixture, a quarter of the black beans (and any accumulated dressing), 2 tablespoons of corn, and a quarter of the avocado. Serve with a lime wedge.

SERVES 4



DISH
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DINNER SHOPPING LIST

PROTEINS

- 12 to 16 oz beef sirloin
- 1 lb ground lamb
- 8 oz guanciale
or pancetta

DAIRY

- 5 eggs
- 2/3 cup grated
Pecorino Romano
- 1 cup plain Greek yogurt
- 1 cup (2 sticks)
unsalted butter

PANTRY

- 1/4 cup olive oil
- 1/4 cup vegetable oil
- 2 tbsp red wine vinegar
- 1/2 cup dry white wine
- 2 tbsp sherry
- 6 cups chicken broth
- 1 3/4 cups beef stock
- 2 tbsp tomato paste
- 1 lb dried bucatini
- 1 (15 oz) can black beans
- 1/3 cup long-grain
white rice
- 2 cups brown rice
- 3 1/4 cups
all-purpose flour
- 1 tsp sugar
- 1 tsp honey
- 4 pitas
- 1 or 2 dried chiles
(or 1/2 tsp red
pepper flakes)
- 1/4 tsp garlic granules
- 1/2 tsp chili powder
- 1 tsp ground cumin
- 1 tsp dry oregano
- 1 tsp dry rosemary
- Kosher salt
- Black pepper

PRODUCE

- 2 sweet onions
- 1 red onion
- 3 carrots
- 3/4 cup pearl onions
- 1 head garlic
- 1 red bell pepper
- 1 avocado
- 1 seedless cucumber
- 2 small tomatoes
- 1 medium sweet potato
- 8 button mushrooms
- 8 oz red potatoes
- 3/4 cup frozen peas
- 1/2 cup corn kernels
- 4 lemons
- 3 limes
- 1 bunch dill
- 1 bunch cilantro



DISH
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