



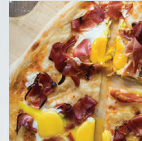
WELCOME!

We love having a braise in the refrigerator. You can make it ahead of time and it only gets better after a day or two. Not to mention, these tender turkey thighs taste like a special occasion, but they're really very simple.

PREP AHEAD

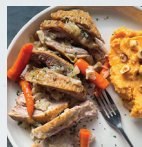
To make your week easier, check through this quick prep list on Sunday to get ahead of the game.

1. Make pizza dough, if not using prepared.
2. Prepare Tuesday's braise all the way through.
3. Cook Wednesday's beans and make the salsa verde.



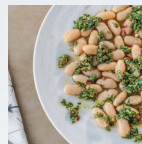
MONDAY

Prosciutto and Egg Pizza



TUESDAY

Wine-Braised Turkey Thighs with Savory Bread Pudding



WEDNESDAY

White Beans with Salsa Verde



THURSDAY

Kimchi Fried Rice



FRIDAY

Chicken Caesar Salad



DISH
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 4 TO 6



WHITE WINE—BRAISED TURKEY THIGHS

Braising creates tender turkey that is never dry, and the reduced cooking liquid is like a built in gravy. Add any of your favorite root vegetables, like potatoes, turnips, or parsnips, with the carrots, if you like.

INGREDIENTS:

- 1 cup all-purpose flour, plus more as needed
- 5 to 6 lb bone-in turkey thighs
 - Kosher salt, to taste
- Freshly ground black pepper, to taste
- 1/4 cup vegetable oil, or as needed
 - 1 lb shallots, thinly sliced
 - 4 cloves garlic, thinly sliced
 - 4 cups dry white wine
 - 2 cups chicken broth
 - 1 tbsp Dijon
- 1 tbsp thyme leaves, minced, plus more for garnish
 - 1 lb carrots, cut into 1 to 2-inch pieces

SERVES 6 to 8

1. Place the flour in a shallow dish and season with salt and pepper. Dredge each turkey thigh in the flour and tap to remove excess flour.
2. Heat the oil in a large Dutch oven over medium-high heat. Add the thighs, skin side down, working in batches, as needed, and cook until golden brown on both sides, about 10 minutes. Transfer to a platter or baking sheet as done.
3. To the same pot, add the shallots and garlic, and cook until very soft, about 10 minutes. Add the wine, broth, mustard, and thyme, and stir to combine. Use your wooden spoon to scrape the bottom of the pan.
4. Return the turkey thighs to the Dutch oven, nestling them in so they are partially submerged.
5. Bring to a simmer, then cover and cook over a light simmer until the chicken is cooked through and tender and the sauce is flavorful and balanced, about 1 1/2 hours.
6. Remove the turkey thighs and transfer to a board to rest, and add the carrots to the pot. Increase the heat to medium-high a simmer until the sauce is reduced slightly and the carrots are cooked through, about 15 minutes.
7. To serve the thighs, remove the bone from each thigh. They should pull away easily, or use a chef's knife to carefully cut around the bone to remove it. Slice the thighs and serve them on a platter with the carrots. Drizzle with some sauce and garnish with thyme. Serve the remaining sauce on the side.



MUSHROOM AND LEEK SAVORY BREAD PUDDING

This bread pudding is a hearty side that we love leftover for breakfast or lunch with a fried egg. Make this the night ahead, if you like, but wait to bake it so it's nice and bubbly when it's time to serve.

INGREDIENTS:

- 4 oz diced pancetta
- Olive oil, as needed
- 8 oz sliced cremini mushrooms
 - Kosher salt, to taste
- Freshly ground black pepper, to taste
 - 2 medium leeks, white part only, sliced
- 1/2 cup dry white wine
- 1 lb bread crusty bread (1 medium-sized loaf), torn into bite-size pieces
- 4 oz shredded Gruyère
 - 2 eggs
 - 1 cups milk

1. Preheat the oven to 350°F.

2. Heat a large skillet over medium-high heat. Add the pancetta and cook, stirring, until the fat has rendered and the pancetta is brown and crisp, about 8 minutes. Use a slotted spoon to transfer the pancetta to a plate.

3. To the same pan, add the mushrooms and a pinch of salt. Cook, stirring occasionally, until the mushrooms are golden brown, about 12 minutes. Add the leeks and cook until soft, about 6 minutes.

4. Deglaze the pan with wine and remove from the heat.

5. In a large bowl, combine the bread, cooked mushroom mixture, and about 3/4 of the Gruyère. In a separate bowl, whisk together the eggs and milk, and pour over the other ingredients. Toss to combine.

6. Transfer the mixture and any remaining liquid to a medium-sized baking dish. Cover with foil and bake for 30 minutes. Remove the foil, sprinkle with the remaining cheese, and bake, uncovered, until the cheese has melted and the top layer of bread begins to brown around the edges, about 10 minutes more.

SERVES 6 to 8



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.

SERVES 4



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



CHICKEN CAESAR SALAD

If you have any leftover turkey from Tuesday, this would be a great way to use it. Don't be afraid to toss in any veggies for a little sweetness.

INGREDIENTS:

- 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
- 3 cups shredded or chopped cooked chicken
 - 4 cups croutons

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

2. Serve on chilled plates.

DINNER SHOPPING LIST

PROTEINS

- 4 oz diced pancetta
- 6 oz thinly sliced prosciutto
- 3 cups shredded or chopped cooked chicken
- 5 to 6 lb bone-in turkey thighs

DAIRY

- 1 cup milk
- 1/2 cup grated Parmesan
- 4 oz shredded Gruyère
- 12 eggs

PANTRY

- 1 cup olive oil
- 3/4 cup canola oil
- 1 tbsp sesame oil
- 2 tbsp red wine vinegar
- 2 tbsp soy sauce
- 3 tbsp capers
- 2 tbsp Dijon
- 3 anchovies
- 2 cups diced kimchi
- 1 lb dried white beans
- 1/4 cup red pepper jelly
- 2 cups chicken broth
- 4 1/2 cups dry white wine
- 1 cup all-purpose flour
- 1 lb prepared pizza dough
- 4 cups croutons
- 1 baguette
- 1 medium loaf crusty bread (about 1 lb)
- 1/2 tsp red pepper flakes
- Kosher salt
- Black pepper

PRODUCE

- 1 yellow onion
- 1 lb shallots
- 2 medium leeks
- 2 heads garlic
- 1 lb carrots
- 8 oz cremini mushrooms
- 1 1/4 lb romaine
- 1 1/2 lb assorted root vegetables, for roasting (optional)
- 1 bunch scallions
- 1 bunch parsley
- 1 bunch thyme
- 4 lemons

