

Mee Goreng with Tofu and Bok Choy



SHOPPING LIST



Jerk Chickpea Wraps with Habanero Aioli



Red Curry Lentils & Cauliflower



Cheesy Vegan Potato Leek Soup



Vegan Cincinnati Chili

THINGS YOU PROBABLY HAVE ON HAND		
Powdered ginger (1 tsp.)	Olive oil (about 3 tbsp.)	Soy sauce (1/2 cup)
Cornstarch (2 tbsp.)	Cocoa powder (1 tbsp.)	☐ Maple syrup (1 tbsp.)
Allspice (1 ¼ tsp.)	Cinnamon (1 ½ tsp.)	Dried thyme (1 ½ tsp.)
Chili powder (1 tbsp.)	Ground cumin (1 tsp.)	Ground cloves (1/4 tsp.)
🗌 1 bay leaf	🗌 Paprika (1 tsp.)	Salt
Uegetable oil (about 1/2 cup)	Dark brown sugar (1/4 cup)	☐ Pepper
FRESH PRODUCE		
4 shallots	🗌 2 garlic bulbs	🗌 1 pound bok choy
1 bunch scallions	3 limes	🗌 1 habanero pepper
3 onions	☐ 1 mango	🗌 1 bunch cilantro
1 tomato	1 bunch lettuce	🗌 1 piece fresh ginger
🗌 2 lbs. Yukon gold potatoes	🗌 1 cauliflower crown	2 leeks
DAIRY & OTHER REFRIGERATED ITEMS		
1 (14 oz.) package extra firm tofu		

CANNED & JARRED GOODS

Unflavored soy milk (3 ¼ cups)

- ☐ Molasses (1/2 cup)
- 2 (14 oz.) cans chickpeas
- 1 (8 oz.) can tomato sauce
- 1 (14 oz.) can light coconut milk
- Cayenne pepper hot sauce (1 tbsp.)
- ☐ Apple cider vinegar (1 tbsp.)
- \square White wine vinegar (1 ½ tsp.)
- ☐ Vegetable broth (5 cups)
- ☐ Red curry paste (1/4 cup)
- Sambal oelek (2 tsp.)

GRAINS, LEGUMES, PASTA & BULK

- 1 lb. brown lentils
- ☐ Nutritional yeast (1/3 cup)
- ☐ 1 ½ lb. dried spaghetti
- Rice (1 cup)
- Raw cashews (1 cup)

EVERYTHING ELSE

🗌 4 flour tortillas