cai	rrot fritters with cumin lime cashew cream	grilled caprese naan pizza			ın	swiss chard and gruyere strata			
chipotle black bean quinoa burgers sweet corn relish			_				n panzanella with maple potle dressing		
THIN	GS YOU PROBABLY HAVE	E ON HA	ND						
_ _	coconut oil (2 tbsp.) olive oil (about 1/2 cup) ground cumin (3 tsp.)	<u> </u>		wder (1 tsp paprika (1/2 tbsp.)		p.)			salt pepper
FRES	H PRODUCE								
	5 medium carrots 1 bunch fresh cilantro 2 red onions 1 bulb garlic 1 tomato 1 small bunch green leaf	_ _ _	lettuce 5 ears co 1 yellow 1 jalapen 1 cup blu 1 avocad	onion o pepper eberries					2 cups arugula 1 bunch fresh basil 2 cups cherry tomatoes 1 large bunch swiss chard 3 limes
REFR	RIGERATED GOODS								
_ _ _	2 cups fresh mozzarella balls 2 cups grated gruyere cheese 1 cup grated parmesan cheese				<u> </u>	1 dozen la milk (2 ³ / ₂		\$	
CANI	NED & JARRED GOODS								
	1 small can chipotle peppers in adol maple syrup (1 ½ tsp.) 1 (15 oz.) can black beans	oo sauce		Ţ	_ _ _	apple cide balsamic smooth d	vinegar (1/2	cup)
GRAI	INS, LEGUMES, PASTA & B	BULK							
<u> </u>	uncooked quinoa (1/2 cup) panko breadcrumbs (1/4 cup)			_	_	raw cashe chickpea			o)
EVEF	RYTHING ELSE								
<u> </u>	4 burger buns 4 naan								

□ 2 loaves multigrain bread (or 1 very large loaf)