

delicious dish

Monday Nights - Cooking Series -Purgatory and Bowls - Aug 31 @5pm
Grocery, Tool List and Prep list

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
Green Eggs in Purgatory	2 cloves garlic 1-2 anchovies, optional 1 long red chill or ¼ tsp. dried red pepper flakes 1 28 ounce can good quality tomatoes (I like San Marzano) or 8-10 ripe tomatoes Frozen spinach or kale or 1 bunch fresh spinach, chard or kale Eggs Italian parsley Feta or goat cheese, optional	Olive oil	large sauté pan	Bring eggs to room temp
French Lentil Soup with Cheesy Crostini	1 large cooking onion 2 medium carrots 5 cloves garlic Fresh thyme 1 Italian parsley 1 cup shredded gruyere, provolone, Pecorino Romano or manchego	Olive oil 1 28 oz can of tomatoes 1 fresh bay leaf or 2 dried 1 cup dry lentils (use Lentils de Puy* or green or brown lentils) White wine 4 cups Chicken or vegetable stock Balsamic vinegar 1 whole grain bread or baguette		