

# delicious dish

## Let's Make Shabbat Dinner Together – Fish Grocery, Tool List and Prep list

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
<b>vegetarian Moroccan chickpea and lentil harira soup</b>	1 med sized onion 2 cloves garlic 2 carrots 2 stalks celery ¼ lb./150g green beans Fresh parsley	Olive oil Cumin Ground coriander Harissa paste or ¼ tsp. cayenne 1 small can/14 ounce/411 grams diced tomatoes 8 cups chicken or vegetable stock 1 can chick peas ¾ cup dried green, brown or French lentils 75g or about ¼ box pasta, either vermicelli or another small pasta	Soup pot	Have all ingredients ready
<b>Sicilian sweet and sour fish</b>	5 large shallots 4 garlic cloves 6 170 gram/6-ounce portions of fish, I use snapper but any fish will do	Olive oil Red or white wine vinegar Honey or date syrup Kosher salt or sea salt Freshly ground pepper Toasted pine nuts Sultana raisins	Baking dish (9 by 13 or similar)	Have all ingredients ready
<b>Iraqi rice pilaf with herbs, pine nuts and mergez</b>	1 large onion 2 mergez sausages, about 225 grams/8 ounces 3 green onions 1 cilantro 1 parsley 1 dill 1 mint	Toasted pine nuts Sultana raisins Olive oil, vegetable oil Allspice or baharat Kosher salt 3 cups basmati or jasmine rice	Skillet with lid	Boil a kettle of water Wash herbs
<b>easy chocolate tahini rugelach</b>	2 sticks/8 ounces/250 grams of unsalted butter, room temperature 1 block/8 ounces/250 grams cream cheese, room temperature 4 eggs	Vanilla extract Kosher salt All purpose flour, Tahini Confectioners' sugar/Icing sugar 6 ounces (175 grams) 50% to 60% cacao chocolate Sugar	Rolling pin Cookie sheet	Butter, cream cheese and eggs at room temp  Finely chop chocolate