



WEEKLY MENU # 555

guest menu by
rachael white, set the table

this week
for dinner™

- MONDAY** [potato okonomiyaki](#)
- TUESDAY** [weeknight marinara with cinnamon and mint](#)
- WEDNESDAY** [15-minute salmon & avocado rice bowls](#)
- THURSDAY** [crispy chicken thighs with peach basil salsa](#)
- FRIDAY** [french bread pizza](#)
- SATURDAY** [chipotle shrimp over creamy polenta](#)
- SUNDAY** [roasted butternut squash risotto](#)

INGREDIENT LIST

grocery store:

- dashi granules
- savoy cabbage
- pickled ginger
- russet potato
- kewpie mayonnaise
- green onions
- ground seaweed
- pickled ginger
- okonomiyaki sauce
- yellow onions
- carrots
- ground turkey
- fresh mint
- sushi rice
- 4 salmon filets
- avocados
- bone-in chicken thighs
- ghee
- peaches

- fresh basil
- sourdough french bread
- pizza sauce
- mozzarella cheese
- stone-ground polenta
- sour cream
- baby spinach
- large shrimp
- butternut squash
- pecorino romano cheese
- fresh flat-leaf parsley

at home:

- salt & pepper
- flour
- baking powder
- eggs
- sesame oil
- black sesame seeds
- olive oil
- fresh garlic
- tomato paste
- dried oregano
- cinnamon
- soy sauce
- can whole tomatoes
- chicken broth
- spaghetti
- honey
- balsamic vinegar
- slivered almonds
- red pepper flakes
- chipotle powder
- butter
- white wine
- arborio rice