Shopping List by Recipe: March Week #1

## Recipe #1: Sweet Potato Black Bean Tacos

- 1 large sweet potato
- 1 cup black beans (I used dried and cook them in the pressure cooker, canned are okay too)
- Spices (cumin, curry powder, chili, salt and pepper)
- ½ cup yellow onion, diced
- 1 pablano pepper
- 4 small tortillas (corn or flour are ok)
- shredded mexican cheese
- cabbage or lettuce
- avocado
- lime wedges
- cilantro
- sour cream

# Recipe #2: Vegetarian Pad Thai

- Rice noodles
- Egg
- Veggies (peppers, onions, mushrooms)
- Rice noodles
- Peanut oil (for frying tofu)
- Tofu
- Veggies (peppers, onions, mushrooms)--optional
- Egg
- Tamarind paste
- Brown Surgar
- Sambal Oelekecs chili paste
- Fish sauce
- rice vinegar
- Peanuts
- Green onions
- Shredded carrots
- Cilantro
- Bean Sprout

### Recipe #3: Curried cauliflower soup

- 1 onion
- ginger root
- curry powder
- 3 c vegetable broth
- 1 can garbanzo beans (or dried)
- 1 can diced tomatoes
- chutney
- cilantro
- naan

### Recipe #4: Falafel

- 2 cups dried chickpeas (or canned)
- 1 smal onion
- 1 bunch mints
- ½ bunch cilantro
- 3 cloves garlic
- 1 egg
- 1 piece bread
- cumin
- 2 lemons
- canola oil for frying
- 1 cucumber peeled and seede
- 1 cup plain yogurt
- 1 pkg pita or flatbread

#### Recipe #5: South African Bunny Chow

- 2 tablespoons vegetable oil
- 1 onion, finely chopped
- 1 tablespoon garlic paste
- 1 tablespoon ginger paste
- 1 carrot, diced (1/2 cups when diced)
- 1 small green pepper, diced (1/2 cup when diced)
- 1 large tomato, diced

- 1 tablespoon curry powder ( may need more or less depending on the brand)
  1/2 teaspoon turmeric, optional
  1/2 teaspoon paprika, optional
  1 cup canned chickpeas, drained
  2 teaspoons tomato paste
  1-2 cups water
  1-2 teaspoons lemon juice
  salt
- cilantro for garnish

Produce	Grains & Legumes
<ul> <li>1 large sweet potato (#1)</li> <li>4 onions (#1, 3, 4, and 5)</li> <li>1 pablano pepper (#1)</li> <li>cabbage or lettuce (#1)</li> <li>avocado (#1)</li> <li>lime (#1)</li> <li>cilantro (all)</li> <li>beggies (peppers, onions, mushrooms) (#2)</li> <li>green onions (#2)</li> <li>carrots (#2 and 5)</li> <li>bean sprouts (#2)</li> <li>ginger root (#3and 5)</li> <li>mint (#4)</li> <li>garlic (#4 and 5)</li> <li>lemon (#4 and 5)</li> <li>cucumber (#4)</li> <li>green pepper (#4)</li> <li>1 large tomato</li> </ul>	<ul> <li>black beans (#1)</li> <li>rice noodles (#2)</li> <li>s (#1)</li> <li>s (#3)</li> <li>s (#3)</li> <li>s (#3)</li> <li>s (#3)</li> <li>s (#1)</li> <li>s (#2)</li> <li>s (#2)</li> <li>s (#2)</li> <li>s (#4)</li> </ul>
Dairy	Canned Goods
<ul> <li>mexican cheese (#1)</li> <li>sour cream (#1)</li> <li>2 eggs (#2 and 4)</li> <li>plain yogurt (#4)</li> </ul>	<ul> <li>4 cans garbanzo beans (or dried) (#3, 4, 5)</li> <li>diced tomatoes (#3)</li> <li>chutney (#3)</li> <li>tomato paste (#3)</li> </ul>
Frozen Goods	Miscellaneous
<ul> <li>s (#1)</li> <li>s (#5)</li> <li>s (#1)</li> <li>s (#3)</li> <li>s (#3)</li> <li>s (#3)</li> <li>s (#1)</li> <li>s (#2)</li> <li>s (#2)</li> <li>s (#2)</li> <li>s (#2)</li> <li>s (#4)</li> </ul>	<ul> <li>cumin, curry powder, chili (#1, 3, 4, 5)</li> <li>salt and pepper (all)</li> <li>tortillas (#1)</li> <li>peanut oil (#2)</li> <li>tofu (#2)</li> <li>tamarind paste (#2)</li> <li>brown sugar (#2)</li> <li>chili paste (Sambal Oelekecs) (#2)</li> <li>fish sauce (#2)</li> <li>rice vinegar (#2)</li> <li>peanuts (#2)</li> <li>vegetable broth (#3)</li> <li>flatbread (#3 and 4)</li> <li>bread or bread crumbs (#4)</li> <li>vegetable/canola oil for frying (#4)</li> <li>tumeric, paprika (#5)</li> <li>bread, rolls (#5)</li> </ul>