



# shopping list

THIS LIST CONTAINS THE INGREDIENTS YOU'LL NEED TO PREPARE THE RECIPES IN THIS ISSUE OF *REAL SIMPLE*.


## lunch

### SALAMI SANDWICH WITH GOAT CHEESE AND FENNEL PAGE 149




-  
- salami, 2 ounces
- arugula, 1 cup
- fennel, 1 small bulb
- fresh goat cheese, 2 ounces
- sourdough bread, 4 slices
- Dijon mustard, 2 teaspoons

## snacks and starters


### SHRIMP SKEWERS WITH DILL AND FETA SAUCE PAGE 52

- 
- shrimp, 1 pound peeled and deveined large
- fresh dill, enough for 1 tablespoon chopped
- Feta, ½ cup crumbled (2 ounces)
- olive oil, 5 tablespoons
- kosher salt and black pepper


### STUFFED TOMATOES WITH CUCUMBERS AND FETA PAGE 52

-   
- beefsteak tomatoes, 4 (about 2½ pounds)
- Kirby cucumbers, 2
- Feta, ½ cup crumbled (2 ounces)
- Italian vinaigrette, 2 tablespoons
- kosher salt and black pepper


### FENNEL, FETA, AND OLIVE TART PAGE 52

- 
- fennel, 1 small bulb
- Feta, 1 cup crumbled (4 ounces)
- frozen puff pastry, 1 sheet (half of a 17.3-ounce package)
- pitted kalamata olives, ½ cup
- olive oil, 1 tablespoon
- black pepper



### SHRIMP WITH GINGER SAUCE PAGE 184

- 
- shrimp, 1 pound peeled and deveined large
- fresh ginger, 1 tablespoon grated
- apricot preserves, ¾ cup
- kosher salt and black pepper



### PROSCIUTTO-WRAPPED NECTARINES PAGE 184

- 
- prosciutto, 8 slices
- nectarines, 2
- maple syrup, 2 tablespoons




### GOAT CHEESE EMPANADAS PAGE 184

-  
- fresh goat cheese, 4 ounces
- refrigerated rolled piecrusts, 2
- store-bought corn salsa, 1 cup




### GRILLED FLAT BREAD WITH THYME PAGE 184

-  
- pizza dough, 1 pound
- fresh thyme, enough for 2 tablespoons leaves
- olive oil, 3 tablespoons plus 1 teaspoon
- kosher salt and black pepper


### DOUBLE TOMATO CROSTINI PAGE 184

-   
- cherry tomatoes, 1 cup
- crostini, 12
- sun-dried tomato spread, ¼ cup
- kosher salt and black pepper





### RADISHES WITH CREAMY RICOTTA PAGE 184

-   
- radishes, 2 bunches (about 16)
- ricotta, 1 cup (preferably fresh)
- extra-virgin olive oil, 1 tablespoon
- kosher salt and black pepper



### GRILLED TERIYAKI WINGS PAGE 184

- 
- chicken wings, 8 (about 1½ pounds)
- teriyaki sauce, ¼ cup
- toasted sesame seeds, ½ teaspoon

### STUFFED SWEET PEPPERS PAGE 184


-    
- pickled sweet red cherry peppers, 12
- fresh flat-leaf parsley, 12 leaves
- fresh mozzarella, 2 ounces

### DILL PICKLES PAGE 207


-  
- Kirby cucumbers, 4 (about 1 pound)
- sweet onion (such as Vidalia or Walla Walla), 1 small
- garlic, 2 cloves
- sugar, 2 tablespoons
- white wine vinegar, ¾ cup
- dill seed, 1 teaspoon
- bay leaf, 1
- black peppercorns, 1 teaspoon
- kosher salt

## dinners


### MUSSELS WITH PESTO PAGE 186

- 
- mussels, 2 pounds
- pesto, ½ cup
- dry white wine, 1 cup



### BROWN SUGAR-GLAZED PORK PAGE 186

- 
- pork tenderloin, 1 (about 1¼ pounds)
- brown sugar, 2 tablespoons
- Worcestershire sauce, ¼ cup
- kosher salt and black pepper



### SPICY BEEF KEBABS WITH LIME PAGE 186

- 
- tri-tip or sirloin steak, 1½ pounds
- red jalapeño peppers, 8
- lime, 1
- kosher salt and black pepper


### CREAMY PECORINO PASTA PAGE 188

-  
- spaghetti, 12 ounces
- pecorino, ½ cup grated, plus more for serving
- heavy cream, 1 cup
- kosher salt and black pepper

### PARCHMENT-BAKED HALIBUT WITH ORANGE PAGE 188

-  
- halibut, 4 6-ounce skinless fillets
- orange, 1
- fresh thyme, 12 sprigs
- kosher salt and black pepper

### HAVARTI-STUFFED CHICKEN PAGE 188

- 
- chicken breasts, 4 6-ounce boneless, skinless
- dill Havarti cheese, 4 ounces
- olive oil, 1 tablespoon
- kosher salt and black pepper

#### RECIPE KEY

 30 MINUTES OR LESS

 HEART-HEALTHY

 VEGETARIAN

 ONE POT

 NO-COOK

 FREEZABLE

## shopping list

(CONTINUED)

**CAJUN SKIRT STEAK WITH CREAMED CORN PAGE 196**

- skirt steak, 1½ pounds
- corn, 8 ears
- mixed greens, 4 cups
- cherry tomatoes, 1 cup
- onion, 1 small
- half-and-half, 1 cup
- unsalted butter, 2 tablespoons
- olive oil, 1 tablespoon
- blackening or Cajun seasoning, 2 teaspoons
- kosher salt and black pepper

**TURKEY SALAD WITH MANCHEGO PAGE 198**

- roasted deli turkey, ¾ pound
- romaine lettuce, 1 head
- carrots, 2 medium
- green beans, 4 ounces
- scallions, 4
- lime, 1
- Manchego cheese, 4 ounces
- olive oil, ¼ cup
- ground cumin, ½ teaspoon
- kosher salt and black pepper

**GRILLED SHRIMP WITH LEMONY POTATO SALAD PAGE 200**

- shrimp, 1½ pounds shell-on medium
- asparagus, ½ pound
- celery, 4 stalks
- lemon, 1
- fresh chives, enough for 2 tablespoons chopped
- baby red potatoes, 1 pound (about 12)
- sour cream, ¼ cup
- olive oil, 2 tablespoons
- seafood seasoning (such as Old Bay), 1 tablespoon
- kosher salt and black pepper

**RIGATONI PEPERONATA PAGE 202**

- rigatoni, 12 ounces
- bell peppers (preferably red and yellow), 3
- fresh flat-leaf parsley, enough for ¼ cup chopped
- pine nuts, ¼ cup
- pitted kalamata olives, ½ cup
- capers, 2 tablespoons
- olive oil, ¼ cup
- red wine vinegar, 2 tablespoons
- crushed red pepper, ¼ teaspoon
- kosher salt and black pepper

**ROASTED PORK CHOPS AND PEACHES PAGE 204**

- bone-in pork chops, 4 (each ¾ inch thick; about 2 pounds total)
- peaches, 2
- fresh basil, ½ cup leaves
- red onion, 1 small
- couscous, 1 10-ounce package
- olive oil, 1 tablespoon
- white wine vinegar, 3 tablespoons
- kosher salt and black pepper

## sides

**GARLIC OVEN FRIES PAGE 186**

- russet potatoes, 2 pounds (about 4 medium)
- garlic cloves, 4
- olive oil, 2 tablespoons
- kosher salt and black pepper

**BUTTERY GRILLED CORN PAGE 186**

- corn, 4 ears
- scallions, 2
- unsalted butter, 2 tablespoons
- kosher salt and black pepper

**MINTED WATERMELON SALAD PAGE 186**

- watermelon, ¼ medium (about 2 pounds)
- red onion, 1
- fresh mint, enough for ½ cup torn leaves

**RADICCHIO SALAD WITH OLIVES PAGE 188**

- radicchio, 1 small head
- pitted mixed olives, ¾ cup
- balsamic vinaigrette, 3 tablespoons
- kosher salt and black pepper

**SAUTÉED SPINACH AND BASIL PAGE 188**

- spinach, 1 10-ounce package (about 16 cups)
- fresh basil, 2 cups leaves
- olive oil, 2 tablespoons
- kosher salt and black pepper

**HEIRLOOM TOMATO SALAD WITH PEPPERONCINI PAGE 188**

- heirloom tomatoes, 1 pound
- pepperoncini peppers, 4
- olive oil, 2 tablespoons
- kosher salt and black pepper

## desserts

**CHOCOLATE ICEBOX CAKE PAGE 190**

- ricotta, 2 15-ounce containers
- semisweet chocolate, 14 ounces
- chocolate wafer cookies, 1 9-ounce package

**BLUEBERRY-GIN SUNDAES PAGE 190**

- blueberries, 1 cup
- vanilla ice cream, 1 pint
- gin, ⅓ cup

**PLUM TART PAGE 190**

- red plums, 3
- frozen puff pastry, 1 sheet (half of a 17.3-ounce package)
- sugar, 2 tablespoons

**PEANUT ICE CREAM SANDWICHES PAGE 190**

- peanut butter cookies, 8 large
- vanilla ice cream, ½ pint
- roasted peanuts, ¼ cup chopped

**MELON WITH SPARKLING WINE PAGE 190**

- honeydew melon, 1 (about 5 pounds)
- fresh basil, enough for ¼ cup torn
- sparkling wine, 1 cup

**RASPBERRY ICE PAGE 190**

- raspberries, 3 cups (12 ounces)
- heavy cream, ½ cup
- sugar, ½ cup

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