

# **Shopping List**

**Easy Garlic Naan** 

#### **Produce**

6 garlic cloves

### **Pantry**

2 ¼ teaspoons instant yeast 1 teaspoon granulated sugar 5 tablespoons ghee\* salt

2 ¼ cups all-purpose flour½ teaspoon olive oil1 teaspoon high-heat vegetable oil

# Refrigerated

½ cup plain whole-milk Greek yogurt

\*Or 3 tablespoons olive oil



## **Shopping List**

**Creamy Palak Paneer** 

#### **Produce**

- 1 pound baby spinach
- 1 large onion
- fresh ginger
- 5 garlic cloves

### **Pantry**

- 6 tablespoons white vinegar
- 1 tablespoon oil
- 2 tablespoons ghee
- 1 teaspoon ground cumin
- 1 teaspoon garam masala
- ¼ teaspoon ground turmeric
- ½ teaspoon cayenne pepper (optional)
- salt

### Refrigerated

- 8 cups whole milk
- 1/2 cup heavy cream



## **Shopping List**

**Crispy Potato Samosas** 

#### **Produce**

- 1 pound russet potatoes
- fresh ginger
- 2 garlic cloves

### **Pantry**

- O 2 tablespoons vegetable oil
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- ½ teaspoon garam masala (optional)
- ½ teaspoon ground turmeric
- osalt & pepper
- $\bigcirc$  1½ cups all-purpose flour
- ¼ teaspoon dried thyme
- ¼ cup ghee (or oil)
- 1 quart high-heat vegetable oil

#### Frozen

○ ½ cup frozen peas