## **Simple Eats - "Fall into Healthy Eating" Grocery List**



## On The Menu This Week ...

Roasted Fall Vegetable Salad

Pistachio Vinaigrette

Curried Butternut Squash Soup

## Yields 4 servings per meal

All ingredients are color-coded if you'd prefer to make only *some* of the weekly options. For ingredients that in numerous recipes (ie. limes), check the parenthesis to the right to see how many are in the recipes you're interested in making.

Protein:		Dry Goods & Bakery:	
Produce:		_ 	2 Tbsps olive oil, divided 4 slices of Whole Grain Bread 1/4 cup pepitas
(p ce l 4 l 1 l 1/ l 4 l 2 l 2- l 1 (o	cups 1/4" cubed mixed root vegetables arsnips, rutabaga, turnips, carrots, eleriac, beets or even sweet potatoes!) cups baby spinach or mixed greens Gala apple, peeled, cored, and diced 4 cup lemon juice (2 + 2) medium shallots, thinly diced celery stalks, chopped and diced 3 carrots, peeled and diced large sweet potato r 2 medium), peeled and diced small butternut squash cloves garlic, minced		1 Tbsp minced onion 2 tsp honey 5-6 Tbsp pistachio nuts 4 (2 + 2) Tbsp maple syrup (or coconut sugar) 1 14-ounce can light coconut milk (and 1 can of full-fat coconut milk for serving, optional) 2 cups vegetable broth 1 Tbsp coconut or grapeseed oil 1 pinch each sea salt + black pepper 1 1/2 Tbsp curry powder 1/4 tsp ground cinnamon 1-2 tsp chili garlic paste (optional) Toasted pumpkin seeds
		Dairy &	Chili garlic paste

☐ Gorgonzola, for serving