SHOPPING LIST

CHECK YOUR PANTRY

Vegetable oil spray

- Salt
- Sugar
- Extra-virgin olive oil
- Vegetable oil

These common items are used in many recipes.

RAINBOW GRAIN BOWLS

- □ 1¾ cups short-grain brown rice
- 1 (15-ounce) can chickpeas or white beans
- 2 teaspoons low-sodium soy sauce
- 1 teaspoon honey
- □ 1/2 teaspoon ground turmeric
- 1/4 teaspoon ground ginger
- 1½ cups (9 ounces) cherry tomatoes
- 2 carrots
- 1 avocado
- 1 lime
- 1 recipe Quick Pickled Cabbage (see Quick Pickled Vegetables recipe card)

SIZZLING BEEF LETTUCE WRAPS

- □ 3 tablespoons low-sodium soy sauce
- 2 tablespoons packed brown sugar
- 1 tablespoon toasted sesame oil
- 1 to 2 teaspoons sriracha sauce
- 1/4 teaspoon baking soda
- □ ¼ cup mayonnaise
- □ 1 pound 85 percent lean ground beef
- □ 1 head Bibb lettuce (8 ounces)
- □ ½ cup fresh cilantro leaves
- 4 scallions
- 4 garlic cloves
- 1 recipe Quick Pickled Cucumbers (see Quick Pickled Vegetables recipe card)

BASIL PESTO

- □ ¼ cup pine nuts
- 1/4 cup grated Parmesan cheese (1/2 ounce)
- 2 cups fresh basil leaves
- 1 garlic clove

Use the seeds included in this box to grown your own basil and cilantro plants!

QUICK PICKLED VEGETABLES

- 1 cup (8 ounces) unseasoned rice vinegar
- 4 Persian cucumbers and/or ½ small head red cabbage

CARROT SNACK CAKE

- □ 1¼ cups (6¼ ounces) all-purpose flour
- 1/4 cup packed (13/4 ounces) light brown sugar
- 1 teaspoon vanilla extract
- □ ½ teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- □ ¼ teaspoon ground nutmeg
- 2 large eggs
- □ 8 ounces carrots (about 3 medium)

REGROW YOUR VEGETABLES

Scallions - -

Don't buy scallions for this activity. Use any leftover white and light green parts.

TASTE (TEST) THE RAINBOW

- 1 green bell pepper
- 1 red bell pepper