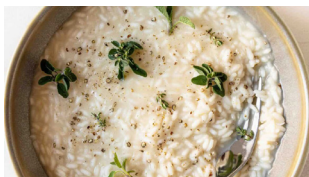




**Rack of Lamb**  
\$52.87



**Italian Risotto**  
\$15.59



**Wedge Salad**  
\$12.90



**Roasted Vegetables**  
\$11.46



**Homemade Rolls**  
\$1.76

Estimated Total: \$130.89

### Produce:

Butternut Squash (1 small)  
Cherry Tomatoes (1 1/2 cups)  
Blackberries (2 cups)  
Blueberries (2 cups)  
Broccoli Florets (2 cups)  
Parsley (2 Tbsp)  
Rosemary (3 Tbsp)  
Lemon Juice (1/2 cup)  
Marjoram (1 sprig)  
Raspberries (2 cups)  
Rosemary (1 sprig)  
Sage (4 leaves)  
Strawberries (16 oz)  
Thyme (2 sprigs)  
Garlic (5 cloves)  
Iceberg Lettuce (1 head)  
Lemon Zest (2 tsp)  
Red Bell Pepper (1)  
Red or Gold Potatoes (2 lbs)  
Red Onion (1 + 1/2 cup)  
Shallot (1)  
Yellow Squash (1)  
Zucchini (1)

### Canned Goods:

Vegetable Broth (2.5 oz can)

### Pantry:

Active Dry Yeast (2 1/4 tsp)  
All-Purpose Flour (10 1/2 cups + 2/3 cup)  
Baking Powder (2 1/2 tsp)  
Dijon Mustard (2 Tbsp)  
Dry White Wine (150 ml)  
Extra Virgin Olive Oil (1/4 cup)  
Granulated Sugar (3 1/3 cup + 2 Tbsp + 1/4 tsp)  
Mayonnaise (1/2 cup)  
Olive Oil (4 Tbsp)  
Oil (1/4 cup)  
Pecans or Walnuts  
Rice (Arborio, Roma or Carnaroli- 4 cups)  
Red Wine Vinegar (3 tsp)  
Vanilla Extract (1 Tbsp)  
Worcestershire Sauce (1/2 tsp)

### Protein:

Frenched Lamb Racks (2)  
Bacon (8 slices)

### Refrigerated:

Blue Cheese (4 oz)  
Buttermilk (3 Tbsp + 1 cup)  
Egg (10 large)  
Egg Yolks (2)  
Heavy Whipping Cream (1 cup)  
Light Sour Cream (1 cup)  
Milk (1 1/3 cup)  
Parmigiano Cheese (1/2 cup)  
Salted Butter (5 Tbsp)  
Unsalted Butter (3/4 + 1/2 cup)

### Seasonings:

Garlic Salt  
Herbes de Provence  
Salt & Pepper

Want to swap out a recipe or add a side? Add this meal plan to your collection! **Register** for a free account or **login** to get started!

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from Scratch™**

### DESSERT



**Berry Cake**  
\$36.31