

BEEF



Balsamic Beef Roast with Red Wine Mushrooms and Purple Potatoes *and* **Onion and Roast Beef Soup with Lemon-Dill Salad**

Produce

Butter lettuce, 1 head
Dill, fresh, 2 tablespoons
Lemons, 3
Mushrooms, baby bella, sliced, 16 ounces
Onions, yellow, 3 pounds
Potatoes, fingerling, purple, 1 pound
Thyme, fresh, 2 tablespoons

Meat

Beef, chuck or shoulder roast, 3 pounds

Dairy

Butter, salted, 3 ounces (6 tablespoons)
Gruyère cheese, grated, 4 ounces (1 cup)

Pantry

Baguette, 1
Broth, beef, 32 fluid ounces (4 cups)
Dijon mustard, 1 teaspoon
Olive oil, extra-virgin, 2.5 fluid ounces (¼ cup, plus 1 tablespoon)
Red wine, 10 fluid ounces (1 ¼ cups)
Vinegar, balsamic, 2.5 fluid ounces (¼ cup, plus 1 tablespoon)

Seasonings

Italian seasoning, 1 tablespoon