Tastes Better from SCRATCH

Monday:

Shredded Chicken
Taco Salad

Tuesday:

Homemade Spaghetti

Wednesday:

Stuffing Baked Chicken

Thursday:

General Tso's Chicken

Friday:

Broccoli Cheese Soup

Produce

Carrot (2)
Celery (2 ribs)
Potato (2 small/medium)
Broccoli (3 small heads)
Onion (2 medium)
Garlic (4 tsp. minced)
Fresh Basil Leaves (1/4 cup optional)
Romaine Hearts (3)
Cucumber (1)
Green Onions (3)
Roma Tomatoes (3)
Avocado (1)

Pantry Staples

Cilantro (1 bunch)

Lime Juice (1 Tbs.)

All Purpose Flour (3/4 cup)
Cornstarch (1/2 cup and 1 tsp.)
Oil (vegetable or canola 2 Tbs.)
Rice Vinegar (6 Tbs.)
Low Sodium Soy Sauce (6 Tbs.)
Light Brown Sugar (4 Tbs.)
Granulated Sugar (1 1/2 Tbs.)
Mayonnaise (1/2 cup)

Bread/Grains
Spaghetti Noodles (1 Lb.)

Refrigerated

Butter (9 Tbs.)
Half and Half (2 cups)
Whole Milk (2 cups)
Shredded Cheddar (3 cups)
Eggs (2 large)

Canned Goods

Vegetable Broth (3 cups)
Cream of Chicken Soup (1 can)
or HOMEMADE
Tomato Sauce (15 oz.)
Tomato Paste (6 oz.)

Corn (15 oz. can)

Black beans (15 oz. can)

Other

Hoisin Sauce (2/3 cup)
Chicken Flavored Stuffing (1 box)
Worcestershire Sauce (1 Tbs.)
Tortilla Strips (topping salad)
Hidden Valley Original Ranch
Dressing Mix (1 ½ Tbs.)

Meat

Boneless Skinless Chicken Breasts (2 ½ Lbs.) Chicken Tenders (7-8) Ground Beef (1 Lbs.)

Spices

Salt and Pepper
Ginger (1 tsp. ground)
Crushed Red Pepper Flakes
(1/2 tsp.)
Italian Seasoning (1/2 tsp.)
Dried parsley Flakes (1 Tbs.)
Garlic Powder (1 tsp.)
Chipotle Chili Powder (1/2 tsp.)