Tastes Better from SCRATCH

Monday:

Marinated Steak Kebabs

Tuesday:

Honey Mustard Chicken Salad

Wednesday:

Mini Meatloaf

Thursday:

Thai Chicken Lettuce Wraps

Friday:

Ham Asparagus Rolls

Produce

Garlic (6 cloves)
Bell Peppers (2)

Sweet Purple Onion (1)

Lemon Juice (2 Tbs.)

Scallion (1)

Green Salad (large, serve 4)

Onion (2)

Carrot (1)

Cabbage (1/2 cup shredded)

Green Onions (3)

Ginger (1/2 tsp. grated)

Fresh Cilantro (1 Bunch)

Lettuce (1 head Boston Bib or

Romaine)

Fresh Asparagus Spears (24)

Refrigerated

Egg (1)

Butter (1 Tbs.)

Milk (3/4 cup)

Shredded Cheddar Cheese

(1/2 cup)

Bread/Grains

Corn Flake Cereal (2 cups)

Pantry Staples

Oil (1/2 cup)

Light Mayonnaise (1 cup)

Honey (4 Tbs.)

Barbecue Sauce (1 Tb) or

homemade

Mustard (1 Tb.)

Light Brown Sugar (1/3 cup)

Ketchup (1/2 cup)

Olive Oil (2 tsp.)

Peanut Butter (1 heaping Tbs.)

All Purpose Flour (1 Tbs.)

<u>Other</u>

Low Sodium Soy Sauce (3/4 cup)

Peach Juice (1/2 cup)

Wooden or Bamboo Skewers

Dijon Mustard (5 Tbs.)

Panko Bread Crumbs (2/3 cup)

Sweet Chili Sauce (1/2 c.)

Meat

Top Sirloin Steak (1 ½ Lbs.)

Chicken Tenders (4)

Lean ground beef (1 ½ Lbs.)

Boneless Skinless Chicken

Breasts (1/2 Lbs.)

Ham (8 slices, thin fully

cooked)

Spices

Dried Onion Flakes

Salt and Pepper

Garlic Powder

Chili Powder

Nutmeg

Crushed Red Pepper Flakes