Tastes Better from SCRATCH

Monday:

Marinated Steak Kebabs

\$15.90

Tuesday:

Honey Mustard Chicken Salad \$10.32

Wednesday:

Mini Meatloaf \$9.62

Thursday:

Thai Chicken Lettuce Wraps

\$9.33

Friday:

Ham Asparagus Rolls \$7.81

Weekly Total- \$52.98

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

<u>homemade</u>

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.)

Other

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