Tastes Better from SCRATCH

Monday:

Tostadas

Tuesday:

Slow Cooker French
Dip Sandwiches

Wednesday:

Chinese Chow Mein

Thursday:

One Pan Meatball Casserole

Friday:

Honey BBQ Chicken Wraps

Produce

Onion (¼)
Lettuce (½ head)
Avocado (1)
Garlic (5 cloves)
Cabbage (1 ½ cups shredded)
Carrots (2 cups shredded)
Celery (2 ribs)
Green Onion (4)
Bean Sprouts (1 cup)
Grated Ginger (2 tsp.)
Fresh Chopped Herbs
(optional)
Coleslaw (2 cups)

Other

Salsa (topping)
French Onion Soup Mix (1
packet)
Coke (1 cup not diet)
Worcestershire (1 Tbs.)
Soy Sauce (1/2 cup)
Sesame Oil (1½ tsp.)
Oyster Sauce (1 Tbs.)
BBQ sauce (1 cup)
Sriracha Hot Sauce (optional)

Bread/Grains

Tostada Shells (10)
Hoagie or Sub Rolls (8)
Ziti Pasta Noodles (16 oz.)
Corn Flakes Cereal (2 ¼ cups)
Flour Tortillas (4 large)

Refrigerated

Queso Fresco (for topping tostadas, can sub other cheese)
Mexican Crema (or sour cream)
Swiss Cheese (16 slices)
Yaki-Sobi Noodles (1 Lb.)
Milk (1 1/4 cup)
Mozzarella (2 cups shredded)
Parmesan Cheese (optional)
Egg (1)

Canned Goods

Shredded Cheddar (1 ½ cups)

Refried Beans (1 can)
Beef Broth (2 1/3 cups)
Marinara Sauce (24 oz.) or
Homemade

Meat

Ground Beef (1 lb.) Chuck Roast (3.5 Lbs.) Chicken Breasts (2 lbs.) Meatballs (1 package fully cooked)

Spices

Chili Powder
Cumin
Paprika
Salt and Pepper
Garlic Powder
Oregano
Thyme
Onion Powder

Pantry Staples

Olive Oil
Oil
Light Brown Sugar
Cornstarch
Flour
Honey (1/4 cup)
Ketchup