Tastes Better from SCRATCH

Monday:
Chicken Quesadilla

Tuesday:
Vegetarian Enchiladas

Wednesday:
Chicken with 40 Clove Garlic

Thursday:
Ham and Cheese Sliders

Friday:
One Pan Pesto Chicken and Veggies

Produce

Garlic (3 heads and 2 cloves)
Sweet Potato (2 medium)
Bell Pepper (2 any color)
Cilantro (1 bunch)
Avocado (1)
Fresh Thyme (6 sprigs)
Zucchini (1)
Cherry Tomatoes (1 cup)
Red Onion (1/2)
Baby Broccoli (bunch)
Onion (1)

Bread/Grains

Flour Tortillas (4, 8inch)
Brown Rice (2 cups cooked)
Large Flour Tortillas (10-12)
Slider Rolls (12)

Pantry Staples

Oil (1/2 cup)
Flour
Olive Oil
Cornstarch (2 tsp.)

Refrigerated

Shredded Cheddar cheese (5 cups, can sub Mont Jack)
Butter (1 ½ cups)
Cheese (8 oz. swiss or cheddar)
Mozzarella Cheese (1/2 cup)

Spices

Cumin
Chili Powder
Salt and Pepper
Oregano
Bay Leaf
Dry Minced Onion

Canned Goods

Chicken Stock (3 1/4 cup)
Beef Broth (2 cups)
Tomato Sauce (2 ½ cups)
Black Beans (15 oz. can)
Pesto (1/2 cup)

Meat

Chicken Breast (2 Lbs)
Chicken Thighs (6-8)
Sliced Ham (12 slices)

Other

Hot Sauce
Salsa, Sour Cream, Guacamole (optional toppings for quesadillas)
White Wine (1/2 cup, can leave out)
Dijon (2 tsp.)
Worcestershire (2 tsp.)