Tastes Better from SCRATCH

Mond	ay:
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Buffalo Chicken Wraps

Tuesday:

Pork Carnitas

Wednesday:

Porkolt (Hungarian Stew)

Thursday:

<u>Creamy Pesto</u> Tortellini Pasta Salad

Friday:

Chicken Divan

Produce

Romaine Lettuce (2 cups chopped)
Carrot (1/2 cup shredded)

Avocado (1/2)

Garlic (4 cloves)

Onions (4)

Orange (2)

Lime (2)

Cherry Tomatoes (1 ½ cups)

Green Onions (3)

Basil Leaves (6-8 fresh leaves)

Broccoli Florets (2 cups) Lemon Juice (2 tsp.)

Refrigerated

Cheddar (1/2 cup)
Sour Cream (1/4 cup)
Three Cheese Refrigerated
Tortellini (20 oz.)

Parmesan Cheese (2/3 cup)

Bread/Grains

Flour Tortillas (4 large)
Tortillas for serving Carnitas
Egg Noodles (1 pkg.)
Rice (2 cups)

Other

Franks Hot Sauce (1/2 cup)
Blue Cheese or Ranch Dressing
(1/2 cup)
Beef Bouillon Paste (2 tsp.)

Caesar Salad Dressing (2/3

cup)

Sunflower Seeds (1/3 cup)

Canned Goods

Tomato Sauce (8 oz.)
Black Olives (6 oz.)
Basil Pesto (¼ cup)
Cream of Chicken Soup (2 cans)

Pantry Staples

Olive Oil Vegetable Oil Vinegar (1 tsp.) Mayonnaise (1 cup)

Spices

Paprika
Garlic Powder
Salt and Pepper
Chili Powder
Cumin
Oregano
Hungarian Sweet Paprika (3
Tbs.)

Meat

Chicken Breast (1 Lb.)
Pork Shoulder (4 Lbs.)
Chuck Roast (2 Lbs.)
Chicken Tenders (7)

Curry Powder (1 tsp.)