Tastes Better from SCRATCH

Monday

Manicotti

Tuesday

<u>Italian Grilled</u> <u>Cheese</u>

Wednesday

Southwest Tortellini Pasta Salad

Thursday

Hummus Edamame Veggie Wrap

Friday

Roasted Tomato Basil Soup

This Week's Meal Plan and Grocery List

Produce

garlic (9 cloves)
fresh parsley leaves (2 Tablespoons)
fresh basil leaves (2 1/2 cups)
corn (1 cup)
red bell pepper (1)
avocados (3)
cherry tomatoes (1 1/2 cups)
red onion (1/4 cup)
fresh cilantro (1/4 cup)
juice from 2 limes
baby spinach leaves (2 cups)
carrots (1 1/2) cucumber (1 cup)
ripe plum tomatoes (3 pounds.)
yellow onions (2 small)

Pantry Staples

extra virgin olive oil (1/2 cup) olive oil (3 Tablespoons) rice vinegar (2 Tablespoons) granulated sugar (1 teaspoon)

Refrigerated

part-skim ricotta cheese (3 cups)
freshly grated parmesan cheese (4 ounces)
shredded mozzarella cheese (8 ounces)
eggs (2 large)
mozzarella cheese (8 thin slices)
cheddar cheese (8 thin slices)
butter (for spreading on bread)
three cheese refrigerated tortellini (20 ounce
package)
hummus (3/4 cup)
edamame (1 1/3 cups)
butter (2 Tablespoons)

Bread/Grains

crusty artisan bread (8 slices) flour tortillas (4 large)

Other

no-boil lasagna noodles (16) any other desired vegetables for hummus wrap

Optional soup garnishes: sour cream

Canned Goods

crushed tomatoes (2 28 ounce cans)
marinara pasta sauce (1 cup)
black beans (15 ounce can)
whole plum tomatoes (28 ounce can)
low-sodium chicken broth or vegetarian
broth (4 cups)

Spices

crushed red pepper flakes (3/4 teaspoon) dried basil (1 Tablespoon) dried parsley flakes (1 teaspoon) chili powder (1 teaspoon) ground cumin (1 teaspoon) salt and freshly ground black pepper dried thyme (1/2 teaspoon)