# Tastes Better from SCRATCH

# Monday

Manicotti

# Tuesday

Italian Grilled Cheese

# 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.)

# **Panty Staples**

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

yellow onions (2 small)

# 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)