Tastes Better from SCRATCH

Monday:

Crispy Bean and Cheese Burritos \$3.76

Tuesday:

Slow Cooker Creamy Ranch Pork Chops \$10.44

Wednesday:

<u>Lemon Parmesan</u> <u>Chicken Pasta</u> \$13.91

Thursday:

Honey-Lime Chipotle
Chicken Fajita Bowls
\$13.20

Friday:

Korean Ground Beef
Bowls
\$9.76

Weekly Total: \$51.07

Produce

Lemon (1)
Lime (1)
Zucchini (2 small)
Yellow squash (2 small)
Fresh parsley (1/4 cups chopped)
Red onion (1)
Red bell pepper (1)
Green bell pepper (1)
Garlic (8 cloves)
Cilantro (1 cup chopped)
Fresh ginger (1 Tbs.)
Green onions (1 bunch)
Cucumber (1- for serving with
Korean bowls)

Pantry Staples

Salsa (1 Tbs. + more for dipping or your favorite type)
Olive oil (5 Tbs.)
Lime juice (2 Tbs)
Hone (1 Tbs.)
White vinegar (1 ½ tsp)
Sesame oil (1 Tbs.)
Brown sugar (2/3 cup)
Soy sauce (1 cup)

Bread/Grains

Flour tortillas (6)
Farfalle pasta or your favorite
bite size pasta (1 ½ lbs.)
White rice (1 ½ cups)

Canned Goods

Refried beans (16 oz. can or homemade)

Cream of mushroom soup (1-10.5 oz. can or homemade)
Cream of chicken soup (1-10.5 oz. can or homemade)
Corn (1 cup fresh or frozen)
Chicken broth (5 cups or bouillon cubes)
Black beans (1-14.5 oz. can)
Chipotle peppers in adobo sauce (1 tsp. sauce)

<u>Meat</u>

Pork Chops (4-5 bone in or boneless)
Chicken breasts (5)
Ground beef (1 lb)

Spices

Chili powder, Garlic Powder Cumin, Paprika Cayenne pepper Dried parsley Dried dill, Onion powder Dried basil, Italian seasoning Salt and pepper

Dairy

Mexican cheese blend or cheddar cheese (1/2 cup shredded)
Shredded parmesan (1 ¼ cups)
Milk (1 cup)
Butter (2 Tbs.)
Sour cream or Greek yogurt (3/4 cup)

Other

Liquid smoke (found by spices)
Siracha, or crushed red pepper (2 tsp.)
Brown rice for serving with
Korean bowls