|  | Produce <br> Green onions (2) <br> Corn (1 cup fresh, frozen, or canned) <br> Red bell pepper (1) <br> Avocado (1) <br> Cherry tomatoes ( $11 / 2$ cups, plus <br> more for serving in gyros) <br> Red onion (1/2) <br> Fresh cilantro (1/4 cup) <br> Limes (2) <br> Lemon juice (3 Tbs .) <br> Garlic (4 clove) <br> Iceberg lettuce (for serving in <br> gyros) <br> Cucumber (for serving in gyros) <br> Fresh basil (1/2 cup) <br> Canned Goods <br> Refried beans (1 can) <br> Black beans (1 can) <br> Spaghetti sauce (12 oz or <br> homemade) <br> Marinara sauce (1 cup or homemade) | Bread/Grains | Spices |
| :---: | :---: | :---: | :---: |
| Monday: |  | Penne Pasta (6 oz.) | Cumin |
| Chicken |  | Croutons (1/2 cup) | Dry oregano leaves |
| Chimichangas |  | Minute rice (brown or white - 1 | Chili powder |
| \$7.10 |  | $1 / 2$ cups) Crusty French | Salt and pepper |
| Tuesday: <br> Southwest Tortellini |  | Small flour tortillas for serving | Ground turmeric |
| Pasta |  | Small shell pasta (8 oz.) | Gro |
|  |  |  | nnamon |
| Wednesday: Chicken Gyro |  | Cooked chicken (2 cups) | Crushed red pepper flakes |
|  |  |  | Refrigerated |
|  |  | Other | Shredded cheese (cheddar or |
| Thursday: |  | Your favorite salsa (1/2 cup) | Mexican blend - 1 cup) |
| \$4.51 |  | Salsa, sour cream, guac. (optional toppings for chimichangas) | Cheddar cheese (8 slices) Refrigerated three cheese tortellini (20 oz. pkg) |
| Friday: |  |  |  |
| $\begin{aligned} & \text { Italian Grilled Cheese } \\ & \text { Sandwich } \\ & \$ 3.79 \end{aligned}$ |  | $\begin{aligned} & \text { Pantry Staples } \\ & \text { Oil (3 Tbs.) } \\ & \text { Olive oil (5 Tbs.) } \end{aligned}$ | Parmesan cheese (1 cup shredded) |
| Weekly Total: \$44.75 |  | Rice vinegar (2 Tbs.) Sugar (1 tsp) | Butter (5 Tbs.) <br> Egg (1) <br> Cottage cheese (1 cup) |

