# Tastes Better from SCRATCH

Monday:

Chicken Chimishs

Chimichangas \$7.10

Tuesday:

Southwest Tortellini Pasta Salad

\$11.66

Wednesday:

Chicken Gyro

\$17.68

Thursday:

Baked Spaghetti Pie

\$4.51

Friday:

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

\$3.79

Weekly Total: \$44.75

# Produce

Green onions (2)

Corn (1 cup fresh, frozen, or canned)

Red bell pepper (1)

Avocado (1)

Cherry tomatoes (1 ½ cups, plus more for serving in gyros)

Red onion (1/2)

Fresh cilantro (1/4 cup)

Limes (2)

Lemon juice (3 Tbs .)

Garlic (4 clove)

Iceberg lettuce (for serving in gyros)

Cucumber (for serving in gyros) Fresh basil (1/2 cup)

# Canned Goods

Refried beans (1 can) Black beans (1 can) Spaghetti sauce (12 oz or homemade)

Marinara sauce (1 cup or homemade)

## Bread/Grains

Penne Pasta (6 oz.) Croutons (1/2 cup)

Minute rice (brown or white -1  $\frac{1}{2}$  cups)

Crusty French Baguette (1)

Small flour tortillas for serving with fajitas (optional)

Small shell pasta (8 oz.)

#### Meat

Cooked chicken (2 cups)

Chicken breasts (2 lbs.)

#### Other

Your favorite salsa (1/2 cup)

Salsa, sour cream, guac. (optional toppings for chimichangas)

# Pantry Staples

Oil (3 Tbs.) Olive oil (5 Tbs.) Rice vinegar (2 Tbs.) Sugar (1 tsp)

## Spices

Cumin

Dry oregano leaves

Chili powder

Salt and pepper

Paprika (smoked or regular)

Ground turmeric

Ground coriander

Onion powder

Cinnamon

Crushed red pepper flakes

# Refrigerated

Shredded cheese (cheddar or Mexican blend – 1 cup) Mozzarella cheese (8 slices)

Cheddar cheese (8 slices) Refrigerated three cheese

tortellini (20 oz. pkg)

Plain Greek yogurt (1 cup) Parmesan cheese (1 cup

shredded)

Butter (5 Tbs.)

Egg (1)

Cottage cheese (1 cup)