Tastes Better from SCRATCH

Monday:

One Pan Baked Ziti

\$6.26

Tuesday:

Chinese Chow Mein

\$8.63

Wednesday:

Swedish

Meatballs

\$11.63

Thursday:

Loaded Chicken

Enchiladas

\$17.40

Friday:

One Pan Jambalaya

\$10.53

Weekly Total: \$54.45

Produce

Garlic (12-13 cloves)

Shredded cabbage (1 1/2 cups)

Carrots (2 cups)

Celery (9 ribs)

Green onion (11-13)

Fresh bean sprouts (1 cup)

Freshly grated ginger (2 tsp)

Onions (3)

Fresh parsley leaves (2 Tbs.)

Green bell pepper (1/2)

Bell pepper (2 medium any color)

Refrigerated

Half and half (1/2 cup)

Freshly grated parmesan cheese (1/2 cup)

Shredded mozzarella cheese (1 cup)

Refrigerated Yaki-Soba noodles (1 pound)

Egg yolks (2 large)

Unsalted butter (1/4 cup)

Sour cream (3/4 cup)

Cream cheese (4 ounces)

Shredded cheese (3 cups)

Butter (4 Tablespoons)

Bread/Grains

Ziti pasta (12 ounces)

Cooked egg noodles or rice for serving

Cooked rice (2 1/2 cups)

Flour tortillas (16 large)

Long grain white rice (2 cups

Pantry Staples

Olive oil (2 1/3 Tablespoons)

Canola Oil (3 tablespoons)

Low-sodium soy sauce (1/4 cup)

Sesame oil (1 1/2 teaspoons)

Light brown sugar (1 tablespoon)

Cornstarch (1 teaspoon)

Breadcrumbs (1/2 cup)

Flour (1 cup)

Sugar (1 tsp.)

<u>Meat</u>

Ground Italian sausage (1/2 pound)

Boneless skinless chicken breasts (4)

Ground beef (1 pound)

Ground pork (1 pound)

Cooked chicken (3 cups)

Andouille sausage (2 pounds)

Canned Goods

Corn (1 can)

Diced tomatoes (2x14.5 ounce can)

Tomato sauce (8 ounces)

Low-sodium beef broth (3 3/4 cup)

Black beans (1 can)

Canned jalapeno peppers (4 ounces)

Cream of chicken soup (1 can)

Red enchilada sauce (1 batch) Low-sodium chicken broth (4

cups)

Spices

Crushed red pepper flakes (1/4 teaspoon)

Dried basil (1 2/3 Tablespoons)

Dried oregano (1/2 teaspoon)

Ground allspice (1/4 teaspoon)

Ground nutmeg (1/4 teaspoon)

Salt and freshly ground black pepper

Cajun seasoning (2 teaspoons)

Other

Oyster sauce (1 Tablespoon)