## Tastes Better ham SCRATCH

## This Week's Meal Plan and Grocery List

Each serves approximately 4 people

| Monday <br> One Pan Skinny <br> Chicken Alfredo |
| :--- |
| Tuesday <br> Thai Green Curry <br> Meatballs |
| Wednesday <br> Smoked Sausage, |
| White Bean and <br> Vegetable Pasta |
| Thursday <br> Sweet Potato and |
| $\underline{\text { Black Bean }}$ Enchiladas |
| Friday <br> Cashew Chicken <br> Crunch Wraps |


| Produce |
| :--- |
| Garlic (4 cloves) |
| Fresh ginger (1 small bulb) |
| Cilantro (1 bunch) |
| Green onion (5 sprigs) |
| 1 lime |
| Onion (1 small) |
| Bell pepper (2, any color) |
| Zucchini (1) |
| Asparagus (5-10 spears) |
| Tomatoes (2) |
| Baby spinach (2 cups) |
| Sweet potatoes (2 small) |
| Avocado (1) |
| Red cabbage (3/4 cup |
| chopped) |
| Snap peas (1/2 cup) |
| Romaine lettuce (4 leaves) |
| Bread |
| 16 large white or wheat |
| tortillas |

## Canned goods

Chicken broth $13 / 4$ cup
Unsweetened coconut milk (13.5oz can

Vegetable broth ( $1 / 2$ cup)
White beans (15oz) can
Red enchilada sauce (1 large can or homemade)
Black beans ( 14.5 oz can)

## Dairy

Skim milk ( $13 / 4$ cup)
Fresh grated parmesan cheese ( $11 / 4$ cups)
1 egg
Cheddar cheese (2 cups shredded)

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## Pantry Staples

Olive oil (5 Tbsp)
Vegetable oil (1 Tbsp)
12 oz farfalle or penne noodles (or similar)
Flour (2 Tbsp)
Rolled oats $3 / 4$ cup
Sugar ( $1 / 2$ tsp)
brown rice (for serving with Thai Meatballs, and for enchiladas) 3 cups, dry

| Spices |
| :--- |
| Onion powder |
| Dried basil |
| Dried parsley |
| Salt and pepper |

## Other

$11 / 2$ Tbsp Green curry paste (I like the Mae Ploy brand) $1 / 4$ cup toasted pine nuts $1 / 2$ cup cashews Creamy vinaigrette dressing (1/2 cup)


[^0]:    Meat
    3 chicken breast
    1 lb lean ground turkey 1 (14oz) pkg turkey or beef polska kielbasa

