Tastes Better from SCRATCH

Monday:

Sweet Pork Burrito Bowl

Tuesday:

Cottage Pie

Wednesday:

Autumn Butternut Squash and Sweet Potato Soup

Thursday:

Chicken Noodle
Casserole

Friday:

Baked Salmon

Produce

Garlic (7 cloves) Lemon Juice (2 Tbs.) Parsley (optional for garnish) Lemon (1) Butternut Squash (1 small) Sweet Potato (2 small) Onion (3 medium) Celery (2 ribs) Carrots (3) Fresh Thyme (1 tsp. chopped) Fresh Rosemary (1 tsp. chopped) Yukon Gold Potatoes (2 ½ Lbs.) Peas (1/2 cup fresh or frozen) Serrano Peppers (3-4 whole) Lettuce (1 head)

Pantry Staples

Honey (1 tsp)
Olive Oil (1 Tbs.)
All Purpose Flour (3/4 cup)
Brown Sugar (1/2 cup)
Oil (1/4 cup vegetable or canola)

Other

Beef Bouillon (1 cube)
Worcestershire Sauce (2 Tbs.)
Coke (3 cups)
Tomato Bouillon (2 cubes)
Salsa or Pico De Gallo (1
container) or Homemade

Refrigerated

Butter (3 sticks)
Cottage Cheese (24 oz.)
Egg (1 Lg.)
Shredded Mozzarella (2 cups)
Freshly Grated Parmesan (1
1/4 Cup)
Sour Cream (1/4 cup)
Milk (1/2 cup)
Shredded Cheddar Cheese
(1/2 cup)

Meat

Salmon Fillet (2 lbs.)
Chicken (Cooked 4 cups)
Italian Sausage (1 pound ground)
Lean Ground Beef (1 Lb.)
Ground Sausage (1 Lb.)
Pork Shoulder (2-4 Lbs.)

Spices

Salt and Pepper
Cajun Seasoning
Dried Dill
Garlic Powder
Dried Basil
Fennel Seeds
Cumin Seeds
Bay Leaves

Bread/Grains

Egg Noodles (12 oz.) Long Grain White Rice (1 ½ cup)

Canned Goods

Low Sodium Chicken Broth (9 % cups)
Diced Tomatoes (14.5 oz. can)
Tomato Paste (4 Tb.)
Garbanzo Beans (15 oz. can)
Beef Stock (3 cups)
Diced Green Chiles (1 can)
Red Enchilada Sauce (10 oz.)
or homemade
Black or Pinto Beans (1 can)