

Tastes Better *from* SCRATCH

Monday: Chicken Enchilada Soup \$12.46	<u>Produce</u> Avocado (1) Bell Pepper (1) Carrot (2) Celery (4 ribs) Cherry Tomatoes (1 ½ cups) Fresh Basil Leaves (6) Fresh Cilantro Garlic (8 cloves) Green Onion (3) Lemon Juice (2 tsp.) Onion (2 ½)	<u>Bread/Grains</u> Jumbo Pasta Shells (12 oz.) Yellow Corn Tortillas (5, 6-inch)	<u>Refrigerated</u> Butter (1/3 cup) Egg (1) Grated Parmesan (1 1/3 cup) Frozen Veggies (8 oz.) Half & Half (2/3 cup) Heavy Whipping Cream (1/2 cup) Milk (1 cup) Ricotta (1 cup) Shredded Cheddar (topping) Shredded Mozzarella (2 cups) Sour Cream (topping) 3 Cheese Tortellini (20 oz.) Unbaked Pie Crust (2, 9-inch)
Tuesday: Lasagna Stuffed Shells \$12.30		<u>Pantry Staples</u> Flour Dijon Mustard (1 Tbs.) Olive Oil	
Wednesday: Chicken Pot Pie 8.67		<u>Meat</u> Boneless Pork Chop (6) Chicken Breast (1 Lb.) Ground Beef (1/2 Lb.) Ground Sausage (1/2 Lb.) Chicken Thighs (4)	
Thursday: Creamy Pesto Tortellini Pasta Salad \$14.46	<u>Spices</u> Celery Seed Chili Powder Cumin Oregano Salt & Pepper Garlic Powder Coriander Italian Seasonings Paprika	<u>Other</u> Basil Pesto (1/4 cup) Chicken Bouillon Paste (1 tsp) Caesar Salad Dressing (2/3 cup) Sunflower Seeds (1/3 cup)	<u>Canned Goods</u> Black Beans (1 can) Black Olives (6 oz.) Diced Green Chilis (4 oz. can) Diced Tomatoes (29 oz. can) Chicken Broth (6 ½ cups) Tomato Paste (6 oz.) Tomato Sauce (16 oz.)
Friday: Pork Chops with Creamy Mustard Sauce \$6.61			
Weekly Total: \$54.50			