

# Tastes Better *from* SCRATCH

Monday: <a href="#">Slow Cooker Chicken Enchilada Soup</a>	<u>Produce</u> Tomato (2) Lemon Juice (2 tsp.) Celery (4 ribs) Onion (2)	<u>Bread/Grains</u> Bread Flour (4 cups) All Purpose Flour (1/3 Cup) Yellow Corn Tortillas (6, 6-inch)	<u>Spices</u> Salt and Pepper Garlic Salt (1/2 tsp.) Dill Weed (1/8 tsp.) Parsley Flakes (1/8 tsp.)
Tuesday: <a href="#">Creamy Pesto Tortellini Pasta Salad</a>	Cherry Tomatoes (1 ½ cups) Green Onions (3) Fresh Basil Leaves (6-8) Garlic (6 cloves)	<u>Refrigerated</u> Shredded Mozzarella (2 cups) Sour Cream (2 Tbs.) Milk (1 cup and 2 ½ Tbs.) Half and Half (2/3 cup) Butter (1/3 cup) Frozen Veggies (8 oz. Mix carrots, peas, green beans and corn)	Onion Powder (dash) Celery Seed (1/4 tsp.) Garlic Powder (3/4 tsp.) Chili Powder (1 ½ tsp.) Cumin (1 tsp.) Coriander (1 tsp.) Oregano (1 tsp.) Paprika (3/4 tsp.)
Wednesday: <a href="#">Chicken Pot Pie</a>	Carrot (2) Bell Pepper (1)	Unbaked Pie Crust (2 9-Inch) Three Cheese Tortellini (20 oz.) Grated Parmesan Cheese (2/3 cup) Heavy Whipping Cream (1/2 cup)	<u>Other</u> Dijon Mustard (1 Tbs.) Better Than Bouillon Base, (chicken flavor 1 tsp. or substitute 1 bouillon cube) Caesar Salad Dressing (2/3 cup) Basil Pesto (1/4 cup) Sunflower Seeds (1/3 cup) Toppings for Soup Optional (Green Onion, Sour Cream, Shredded Cheese, Cilantro, Avocado)
Thursday: <a href="#">Pork Chops with Creamy Mustard Sauce</a>	<u>Pantry Staples</u> Active Dry yeast (2 ¼ tsp.) Granulated Sugar (2 tsp.) Olive Oil (5 Tbs.) White Vinegar (1 tsp.) Mayonnaise (3 Tbs.)	<u>Canned Goods</u> Chicken Broth (6 1/2 cups) Black Olives (6 oz.) Diced Tomatoes (14.5 oz. can) Black Beans (1 can) Diced Green Chiles (4 oz.)	
Friday: <a href="#">Garlic Ranch Chicken Pizza</a>	<u>Meat</u> Bacon (1/2 cup cooked) Boneless Pork Chops (4) Boneless Skinless Chicken Breasts (1.5 Lb.) Chicken thighs (4-5 skinless)		