

Tastes Better *from* SCRATCH

Monday: Slow Cooker Creamy Ranch Pork Chops
Tuesday: Best Ever Chicken Casserole
Wednesday: Super Sloppy Joes
Thursday: Creamy Chicken and Asparagus Pasta
Friday: Cheese Enchiladas

<u>Produce</u>
Asparagus (1 bunch)
Celery (1 cup diced)
Cabbage (1 cup shredded)
Roma tomato (1)
Yellow Onion (1)
Garlic (5 cloves)

<u>Bread/Grains</u>
Minute rice (1 cup, uncooked)
Hamburger buns (5)
Penne pasta (12 oz. or other bite size pasta)
White corn tortillas (12-14)

<u>Meat</u>
Pork chops (4-6 bone in or boneless)
Chicken (4 breasts)
Ground beef (1 lb.)

<u>Dairy</u>
Milk (1 cup)
Mayonnaise (3/4 cup)
Eggs (3)
Butter (1 Tbs.)
Half and half (1/4 cup)
Cream cheese (4 oz.)
Shredded parmesan cheese (1/3 cup)
Shredded cheddar cheese (5-6 cups)
Cotija cheese (1/4 cup crumbled)
Sour cream (optional for enchilada topping)

<u>Canned Goods</u>
Cream or mushroom soup (10.5 oz. can or <u>homemade</u>)
Cream of chicken soup (2-10.5 oz. cans or <u>homemade</u>)
Tomato sauce (8 oz.)
Chicken broth (1/2 cup- or extra bouillon cube)
Red enchilada sauce (20 oz.)

<u>Spices</u>
Parsley
Oregano
Red pepper flakes
Dried dill
Garlic powder
Onion powder
Dried basil
Salt and pepper

<u>Pantry Staples</u>
Ketchup (1/3 cup)
BBQ sauce (1/4 cup)
Worcestershire sauce (2 Tbs.)
Yellow mustard (1 tsp)
Olive oil (1 Tbs.)

<u>Other</u>
Chicken bouillon cubes (2)
Slivered almonds (1/4 cup)
Lemon juice (1 Tbs.)
Cornflakes (1 cup)