



# Tastes Better from Scratch™

<p>Monday: <a href="#">Grilled Chicken Street Tacos</a> \$13.60</p>	<p><u>Produce</u> Lemon juice (¼ cup) Lemon (1) Garlic (11 cloves) Fresh rosemary (2 sprigs) Fresh veggies (assortment of your favorite) Basil leaves (fresh) Parsley (fresh) Onion (1 small) White button mushrooms (8 oz.) Cilantro (½ cup) Lime juice (1 ½ Tbsp. plus extra) Orange juice (4 Tbsp.)</p>	<p><u>Bread/Grains</u> Cooked egg noodles/rice for serving Penne pasta (1 lb.) Mini white corn tortillas (20-22)</p>	<p><u>Meat</u> Ground beef (1 lb.) Pork tenderloin (2 about 2.5 lbs. total) Chicken thighs (1 ½ lbs.)</p>
<p>Tuesday: <a href="#">Pasta Primavera</a> \$3.58</p>	<p><u>Spices</u> Salt &amp; pepper Ancho chili powder (1 ½ Tbsp.) Oregano leaves (2 tsp.) Paprika (2 tsp.) Cinnamon (¼ tsp.)</p>	<p><u>Other</u> Dijon (1 Tbsp.) <a href="#">Pico de gallo</a> Hot sauce (optional) Apple cider vinegar (2 Tbsp.)</p>	<p><u>Refrigerated</u> Butter (1 Tbsp.) Eggs (2 large) Parmesan cheese (½ cup) Heavy whipping cream (½ cup) Milk (1 ¾ cups) Sour cream (1/3 cups plus extra for tacos if desired)</p>
<p>Wednesday: <a href="#">Easy Beef Stroganoff</a> \$11.58</p>	<p><u>Pantry Staples</u> Olive oil (¼ cup plus 1 Tbsp.) Flour (1 ¾ cups) Baking powder (3 tsp.) Oil (½ cup)</p>	<p><u>Canned Goods</u> Cream of mushroom soup (1 can or 1 recipe <a href="#">homemade</a>) Beef broth (1 ½ cups) Chicken broth (2/3 cups)</p>	
<p>Thursday: <a href="#">Belgian Waffles</a> \$1.10</p>			
<p>Friday: <a href="#">Pork Tenderloin</a> \$15.60</p>			

**Estimated Total: \$45.46**