



MONDAY



Chicken Cacciatore
\$17.78

TUESDAY



Mushroom Tacos
\$6.97

WEDNESDAY



Meatloaf
\$14.99

THURSDAY



Chicken Casserole
\$6.96

FRIDAY



Ham & Cheese Sliders
\$12.70

Estimated Total: \$59.40

Produce:

- Celery Stalk (1)
- Bay Leaves (2)
- Avocado
- Carrots (2)
- Celery (1 cup)
- Fresh Mushrooms (1 1/4 cup)
- Rosemary (2 sprigs)
- Garlic (5 cloves)
- Jalapeno (1)
- Lemon Juice (1 Tbsp)
- Lime (1/2)
- Onion (1/2)
- Portobello Mushroom Caps (3)
- Sweet Onion (1/2 cup)
- Yellow Onion (1)
- Optional: Cilantro, Corn, Sauteed Bell Peppers, Shredded Cabbage or Lettuce

Canned Goods:

- Pitted Mixed Olives in Oil (1/2 cup)
- Black Beans
- Cream of Chicken Soup (10.5 oz can)
- Whole Peeled Tomatoes (14 oz can)

Pantry:

- Red Wine (1/2 cup)
- Corn Flakes Cereal (1 cup)
- Dijon Mustard (6 tsp)
- Extra Virgin Olive Oil (4 Tbsp)
- Hot Suace
- Ketchup (4 Tbsp + 1/2 cup)
- Light Brown Sugar (6 Tbsp)
- Mayonnaise (3/4 cup)
- Olive Oil (2 Tbsp)
- Slivered Almonds (1/4 cup)
- Taco Seasoning (1 Tbsp)
- Worcestershire Sauce (2 tsp + 2 Tbsp)

Bread & Grains:

- Breadcrumbs (1/2 cup)
- Minute Rice (1 cup)
- Slider Rolls (12)
- Warm Corn or Flour Tortillas (4)

Seasonings:

- Diced Minced Onion
- Sage
- Nutmeg
- Salt & Pepper

Refrigerated:

- Butter (1 Tbsp)
- Cheese (8 oz)
- Eggs (5 large)
- Salted Butter (1/2 cup)
- Optional: Cotija, Mexican Blend < Oaxaca

Protein:

- Cooked Chicken (2 cups)
- Good Quality Ham (12 slices)
- Ground Beef (2 lbs)



Want to swap out a recipe or add a side? Add this meal plan to your collection! **Register** for a free account or **login** to get started!

Meal Plan 124

PREP INSTRUCTIONS

**Tastes Better
from Scratch™**

BREAKFAST IDEAS

- Freezer Breakfast Sandwiches
- Eggs Benedict
- Buttermilk Pancakes

LUNCH IDEAS

- Egg Salad Sandwich
- Cheeseburger Salad
- Chicken Caesar Pasta Salad

SNACK IDEAS

- Horchata
- Cowboy Caviar
- Buffalo Chicken Dip

MONDAY

Chicken Cacciatore



- Chicken Cacciatore can be prepared a day ahead, as the taste and flavors get stronger, and taste even better. We prepared it on Saturday afternoon, refrigerate overnight and reheated it to share on Sunday for lunch.

TUESDAY

Mushroom Tacos



- Chop vegetables and store until ready to cook.

WEDNESDAY

Meatloaf



- Make meatloaf and shape into loaf pan 1-2 days ahead of time. Cover and store in the refrigerator until ready to bake. Allow it to come to room temperature before baking. You can also make the meatloaf sauce several days ahead of time and store it in the refrigerator.

THURSDAY

Chicken Casserole



- Make the chicken/rice mixture, spread it in the pan, cover and refrigerate. When you're ready to bake it, sprinkle the buttered cornflakes on top and bake as directed.

FRIDAY

Ham & Cheese Sliders



- You can assemble the sliders completely and refrigerate them (well covered) for 1-2 days, depending on the freshness of your ingredients. Remove from fridge 15 minutes before baking, and bake as instructed.