



MONDAY



Beef Noodle Soup
\$24.41

TUESDAY



Taco Salad
\$20.50

WEDNESDAY



Penne alla Vodka
\$5.68

THURSDAY



Shredded Beef Enchiladas
\$25.58

FRIDAY



Slow Cooker Creamy Ranch Pork Chops
\$12.53

Estimated Total: \$88.70

Produce:

Garlic (7 cloves)
Carrots (2 large)
Celery (2 ribs)
Romaine Lettuce (1 head)
Yellow Onion (1)
Fresh Basil (for garnish)
Sautéed Mushrooms (optional for Noodle Soup)
Toppings for Taco Soup: Cherry Tomatoes, Olives, Onion, Cilantro

Refrigerated:

Butter (2 Tbsp)
Cheddar Cheese (1 cup)
Monterey Jack Cheese (1 cup)
Heavy Cream (1/2 cup)
Parmesan Cheese (1/3 cup, plus extra for serving)
Milk (1 cup)
Toppings for Taco Soup: Shredded Cheese, Salsa, Sour Cream, Guacamole

Protein:

Beef Roast (4-5 lbs)
Ground Beef or Turkey (1 lb)
Pork Chops (4-6 bone in or boneless)

Canned Goods:

Beef Broth (10 cups)
Cream of Mushroom Soup (10.5 oz can or homemade)
Black Beans (1 can)
Corn (1 cup canned, or frozen)
Salsa (1 cup)
Whole Peeled Plum Tomatoes (28 oz can)
Cream of Chicken Soup (10.5 oz can or homemade)

Pantry:

Oil (2 Tbsp)
Cornstarch (2 Tbsp)
Olive Oil
Onion Soup Mix (1 envelope or homemade)
Vodka (1/2 cup)
Chicken Boullion Cubes (2)

Bread & Grains:

Egg Noodles (24 oz store bought or homemade)
Flour Tortilla (16-18 - 8 inch)
Penne Pasta (12 oz)

Seasonings:

Dried Rosemary
Dried Thyme
Taco Seasoning (2 Tbsp homemade or 1 packet)
Garlic Powder
Cumin
Chili Powder
Onion Power
Oregano
Red Pepper Flakes
Basil
Parsley
Dried Dill
Salt & Pepper



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 75

PREP INSTRUCTIONS

**Tastes Better
from Scratch™**

BREAKFAST IDEAS

- Sour Cream Coffee Cake
- Spinach & Bacon Quiche
- French Toast Casserole

LUNCH IDEAS

- Crispy Southwest Wrap
- Egg Salad Sandwich
- Teriyaki Pasta Salad

SNACK IDEAS

- Elotes Recipe
- Tomato & Basil Brushetta
- 7-Layer Bean Dip

MONDAY

Beef Noodle Soup



- Soup can be made ahead of time and stored in an airtight container for 3-4 days. Reheat on the stove or in the microwave.

TUESDAY

Taco Soup



- Everything can be prepped a day or two in advance. Reheat the meat mixture in the microwave or in a skillet, and serve hot.

WEDNESDAY

Penne alla Vodka



- Make the vodka sauce, but don't add the pasta. Store the sauce and cooked pasta separately in the fridge. Add the sauce to a saucepan to rewarm and then stir in the pasta.

THURSDAY

Shredded Beef Enchiladas



- Enchiladas can be made ahead of time and stored in the fridge for up to 3 days, bake in the oven when ready to serve. The prepared enchiladas can be frozen for up to 3 months, before baking.

FRIDAY

Slow Cooker Creamy Ranch Pork Chops



- Place the pork chops in a gallon-size freezer resealable bag. Mix the sauce together and pork on top. They can be frozen for up to 3 months or stored in the fridge for up to 3 days before heating.