







WEDNESDAY

Black Bean Burger \$6.90



THURSDAY

Breakfast Quesadillas Sweet Pork Burrito
\$8.20 Bowl
\$16.50

FRIDAY

Estimated Total: \$54.66

Produce:

Garlic (3 cloves)
Fresh Basil Leave (2-3 Tbsp)
Green Onion (2)
Red Bell Pepper (1)
Ginger Root (2 tsp)
Boston Bib Lettuce (1 head)
Green Bell Pepper (1/2)
Onion (1/2 small)
Lime Juice (2 tsp)

Refrigerated:

Parmesan Cheese (1/4 cup)
Mozzarella (3/4 cup, shredded)
Ricotta (1/2 cup)
Eggs (7)
Cheddar (8 oz grated or thin sliced)
Mayonnaise (1 cup)
Toppings for quesadilla: salsa, sour cream and guacamole
Desired Burger Toppings: lettuce, tomato, etc.
Topping for Burrito Bowls: lettuce, black

beans, salsa, pico de gallo

Canned Goods:

TUESDAY

Pasta Sauce (24 oz)
Water Chestnuts (1 cups)
Black Beans (15 oz)
Chipotle Peppers in Adobo Sauce (2)
Diced Green Chiles (1 cup)
Red Enchilada Sauce (10 oz or 1/2 homemade)

Pantry:

Olive Oil
Soy Sauce (6 Tbsp)
Sugar
Cornstarch (1 tsp)
Brown Sugar (1/2 cup)
Sriracha (topping)
Rice Vinegar (3 Tbsp)
Sesame Oil (3 tsp)
Hoisin Sauce (2 Tbsp)
Coke (3 cups)

Protein:

Ground Beef (1 lb)
Bacon (6 slices)
Ground Chicken / Turkey (1 lb)
Pork Shoulder (2-4 lbs)

Seasonings:

Minced Onion
Oregano Leaves
Dried Basil
Garlic Powder
Crushed Red Pepper Flakes
Salt & Pepper
Chili Powder
Cumin

Bread & Grains:

Bite-size pasta (8 oz) Flour Tortillas (8 large) Whole Wheat Breadcrumbs (2/3 cup) Hamburger Buns Cooked Mexican Rice (or cilantro lime rice)

Tastes Better from Scratch

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 80 PREP INSTRUCTIONS

Tastes Better from Scratch

BREAKFAST IDEAS

- Lox Bagel
- Banana Bundt Cake
- Breakfast Potatoes

LUNCH IDEAS

- Chipotle Chicken Wraps
- Chick-fil-A Crispy Chicken
 Sandwich copycat
- Creamy Tortellini Soup

SNACK IDEAS

- Carrot Muffins
- Peach Scones
- Crab Dip



• To prep ahead of time, make the recipe through step 2, before adding the pasta. Store it in the refrigerator and add pasta and water (step 3) when ready to cook.

TUESDAY



• The chicken mixture will keep well in the fridge for 2-3 days, and is great reheated, for meal prep or an easy make-ahead dinner. Warm in the microwave or on the stove and serve in lettuce cups when ready to eat.

WEDNESDAY



• The black bean burger mixture can be made 1-2 days ahead of time, formed into patties, or not, covered well.

THURSDAY



Cook the bacon, tortillas (if using uncooked tortillas) and shred the cheese ahead
of time.

FRIDAY



• Store all ingredients separately in the refrigerator for 3-4 days.