





TUESDAY



WEDNESDAY



THURSDAY



FRIDAY

\$5.29 **Salad** \$17.35

Spring Roll Bowl \$16.08

The Best Black Bean Burger \$6.90

Sweet Potato Black Bean Enchiladas \$18.55

Estimated Total: \$

Produce:

Basil Leaves (1 cup) Cherry Tomatoes (1 1/2 cups)

Green Onions (3)

Garlic Cloves (5)

Mint Leaves (1/3 cup)

Cilantro (1 bunch)

Serrano Peppers (2)

Avocados (2)

Carrot (1 large)

Bell Peppers (2)

English Cucumber (1)

Mango (1)

Green Bell Pepper (1/2)

Onion (1/2 small)

Lime Juice (2 tsp)

Desired Burger Toppings: lettuce,

tomato, etc.

Refrigerated:

Caesar Salad Dressing (2/3 cup)
Parmesan Cheese (1 2/3 cup, grated)
Butter (3 Tbsp)
Eggs (2 large)
Cottage Cheese (1 cup)
Three Cheese Tortellini (20 oz)
Cheddar Cheese (2 cups)

Pantry:

Creamy Peanut Butter (1/2 cup)
Hoisin Sauce (2 Tbsp)
Low-Sodium Soy Saue (1/4 cup)
Rice Wine Vinegar (2 Tbsp)
Mayonnaise (1 cup)
Olive Oil (2 Tbsp)
Sunflower Seeds (1/3 cup)
Sriracha Hot Sauce (3 tsp)
Dry Roasted Peanuts (2/3 cup)
Sweet Chili Sauce (1/2 cup)
Basil Pesto (1/4 cup)

Protein:

Tofu (for spring roll)

Bread & Grains:

Spaghetti Noodles (8 oz)
Dry Rice Noodles (14 oz)
Whole Wheat Breadcrumbs (2/3 cup)
Hamburger Buns (5)
Cooked Brown Rice (2 cups)
Flour Tortillas (10-12 large)

Canned Goods:

Marinara Sauce (1 1/2 cup)
Black Olives (6 oz)
Black Beans (30 oz)
Chipotle Peppers in Adobo Sauce (1)
Red Enchilada Sauce (1 can or homemade)

Seasonings:

Garlic Powder Chili Powder Cumin Salt & Pepper

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!