



MONDAY



TUESDAY



WEDNESDAY



THURSDAY



FRIDAY

Italian Grilled Cheese \$12.44 \$4.55

Pesto Tortellini \$17.35

Vegetarian Enchiladas \$19.63

Bulgur Salad \$21.25

Pink Sauce Pasta

Estimated Total: \$75.22

Produce:

Avocado (1) Basil Pesto (1/4 cup)

Bell Pepper (1)

Cherry Tomatoes (1 1/2 cups)

English Cucumber (1/2)

Basil Leaves (4 Tbsp + 1 cup +6 leaves)

Parsley (1/2 cup, chopped)

Cilantro

Fresh Dill (1/4 cup)

Mint Leaves (1/2 cup)

Garlic (1 tsp + 7 cloves)

Green Onions (3)

Lemon (1 large)

Onion (1/4 cup)

Red Onion (1/4 cup)

Shallot (1)

Sweet Potatoes (2 small/medium)

Refrigerated:

Butter (2 Tbsp + more for spreading) Cheddar Cheese (8 thin slices + 2 cups) Cheese Tortellini (20 oz package) Feta Cheese Crumbs (1/3 cup) Parmesan Cheese (2/3 cup, grated +1 cup) Heavy Cream (1 1/4 cup) Mozzarella Cheese (8 thin slices)

Pantry:

Caesar Salad Dressing (1 cup) Dry White Wine (1/4 cup) Extra Virgin Olive Oil (1/4 cup) Olive Oil (3 Tbsp) Sunflower Seeds (1/3 cup) Whole Shedded Pistachios (1/3 cup)

Bread & Grains:

Cooked Brown Rice (2 cups) Crusty Artisan Bread (8 slices) Flour Tortillas (10 large) Uncooked Bulgur (1 cup) Rigatoni (1 lb)

Canned Goods:

Red Enchilada Sauce (1 can or homemade) Black Beans (15 oz) Black Olives (6 oz) Chickpeas (15 oz) Marinara Pasta Sauce (1 cup) Whole Peeled Tomatoes (29 oz)

Seasonings:

Red Pepper Flakes Dried Basil Oregano Leaves Garlic Powder **Ground 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!