

MON (MEXICAN)

Taco Casserole

TUES (ITALIAN)

Chicken Pesto Meatballs

WED (BRINNER)

French Toast Bake

THUR (OTHER CUISINE)

Hawaiian Haystacks

FRI (DATE NIGHT)

WEEKEND

Easy Steak Marinade

SIDES

Frozen Strawberry Lemonade

Fried Zucchini

DESSERT

Peach Cobbler

SHOPPING LIST

PRODUCE

- Lettuce, chopped (1 cup)
- Tomato, chopped (1/2 cup)
- Shallot, minced (1)
- Strawberries (1 pint)
- Zucchini (2)

GRAINS/BREAD

- Panko Breadcrumbs (3 cup)
- Pasta of choice
- Sourdough Bread (1/2 loaf)
- Rice, steamed (3-4 cups)

SPICES

- Salt (1/2 tsp)
- Pepper (1/4 tsp)

CANNED GOODS

- (1) Olives
- (1) Cream of Chicken Soup
- (1) Chicken Broth (14.5 oz)
- (1) Peaches (15 oz)

MEAT/PROTEIN

- Eggs (7)
- Ground Beef (1 lb)
- Ground Chicken (1 lb)
- Chicken Breasts, cooked & cubed (2-3)
- Preferred Cut of Steak (4 steaks)

DAIRY

- Milk (5 1/3 cup)
- Sour Cream (3/4 cup)
- Cheddar Cheese, shredded (1 cup)
- Parmesan Cheese, grated (1/4 cup)
- Heavy Cream (1/4 cup)
- Butter (3/4 cup)

PANTRY ITEMS

- Sugar (1 1/3 cup)
- Vanilla (1/2 Tbsp)
- Flour (4 1/4 cup)
- Brown Sugar (1/4 cup)
- Cinnamon (1/2 tsp)
- Italian Dressing (2 cup)
- Oil
- Baking Powder (2 tsp)

OTHER

- Taco Seasoning (1 packet)
- Biscuit/Baking Mix (2/3 cup)
- Basil Pesto (1/4 cup)
- Syrup
- Garnishes: Slivered Almonds, Green Onion, Pineapple Tidbits, Fried Wonton Strips
- A1 Original Sauce (1 cup)
- Worcestershire Sauce (1 cup)
- Lemon Juice (2 tsp)
- Ice Cubes (5 cups)
- Frozen Lemonade Concentrate (12 oz)
- Pineapple Juice (1/4 cup)
- Ice Cream or Whipped Cream

Peach season is here and we are HERE for it! You can swap out the canned peaches for fresh peaches too. Check out a few more of our favorite peach desserts: **Peach Crisp**, **Peach Dump Cake** & **Peach Crumb Bars!**

NOTES:

TIP OF THE WEEK:

Feeling a little intimidated by grilling steak? Don't be! Here are a few tips:

1. Start with a clean grill and add a little vegetable or olive oil to the grate before heating.
2. Allow the steaks to come to room temperature before putting them on the grill.
3. Only flip the steak once.
4. Let the meat rest after taking it off the grill. The steak will continue to cook a bit and the juices will distribute.

Don't forget! Cook your steak to your liking: Rare: 120°F, Medium Rare: 130°F, Medium: 140°F, Medium Well: 150°F"

