WEEKLY MEAL PLAN #19



SERVES 4-6

MON (MEXICAN)

Chili's Chicken Enchilada Soup

TUES (ITALIAN)

Zucchini Chicken Alfredo Roll-Ups

WED (BRINNER)

Spinach Quiche

THUR (OTHER CUISINE)

Indian Fry Bread

FRI (DATE NIGHT)

WEEKEND

Macaroni and Cheese with Ham

SIDES

Cinnamon Sugar Pumpkin Muffins

Roasted Broccoli

DESSERT

Rice Pudding



SHOPPING LIST

PRODUCE

Tomatoes, garnish
Zucchini, large (1)
Lettuce
Pumpkin, mashed & cooked (1 cup)
Broccoli Heads (3)
Frozen Spinach, thawed & drained (10 oz)

GRAINS/BREAD

Masa Harina Corn Tortilla Mix (1 cup) Corn Tortilla Strips, garnish Wide Egg Noodles (12 oz) Medium Grain White Rice (3/4 cup)

SPICES

Minced Garlic (9 tsp)
Salt (2 1/4 tsp)
Pepper
Onion Powder (2 tsp)
Chili Powder (1/2 tsp)
Cumin (1/2 tsp)
Parsley (1 Tbsp + 1 tsp)
Garlic Salt (2 1/4 tsp)
Basil (1/2 Tbsp)
Cinnamon (1 3/4 tsp)
Nutmeg (1/2 tsp)

CANNED GOODS

(2 cans) Chicken Broth Mild Red Enchilada Sauce (1 cup) Alfredo Sauce (2 cup)

MEAT/PROTEIN

Chicken Breasts, cooked & cubed (3) Shredded chicken (2 cup) Pinto Beans, soaked overnight (2 cup) Hamburger (1 lb) Ham Cubes (6 oz) Eggs (7)

DAIRY

Mozzarella Cheese, shredded (1 3/4 cup)
Parmesan Cheese, shaved (1 cup)
Parmesan Cheese, grated (1 cup)
Butter (3/4 cup + 4 Tbsp)
Sour Cream
Heavy Cream (1 1/2 cup)
Whole Milk (3 cup)
Italian Cheese (3 1/2 cup)
Cream Cheese (4 oz)
Half and Half (3 cup)
Cheddar Cheese (1/2 cup)
Herb & Garlic Feta (6 oz)

PANTRY ITEMS

Flour (4 cup + 2 Tbsp)
Baking Powder (1 Tbsp + 3 tsp)
Oil, for frying
Sugar (1 1/2 cup)
Olive Oil (1/2 cup)
Vanilla (1/2 tsp)

OTHER

Velveeta Cheese (16 oz) Lemon Juice (2 Tbsp) (1) Pie Crust, unbaked

NOTES:		



TIP OF THE WEEK:

Have you had Indian Fry Bread before? Maybe you've heard them called "Navajo Tacos", "Indian Bread" or "Pop-Overs." We love these served with hamburger and beans, topped with lettuce, tomatoes and sour cream. You can also turn them into a sweet treat by pouring honey over the top or dusting with powdered sugar. Mmmm!