



SERVES 4-6

## MON (MEXICAN)

#### **Green Chile Burritos**

## TUES (ITALIAN)

# Cheesy Garlic Tortellini Pasta

# **WED** (BRINNER)

# Crescent Roll Breakfast Casserole

# THUR (OTHER CUISINE)

# Rice-a-Roni Chicken Salad Sandwiches

## FRI (DATE NIGHT)

#### WEEKEND

**Sweet and Sour Pork** 

#### SIDES

**Potato Rolls** 

Ramen Noodle Salad

#### DESSERT

**Easy Apple Crisp** 



## **SHOPPING LIST**

#### **PRODUCE**

Green Bell Pepper (1) Napa Cabbage (1 head) Apples (5)

#### **GRAINS/BREAD**

Tortillas
Cheese Tortellini (20 oz)
Chicken Rice-a-Roni (1 box)
King's Hawaiian Sweet Rolls
(unless using homemade rolls)
Rice, cooked (4 cup)
Ramen Noodles + seasoning (2 bags)
Quick Cooking Oats (1/2 cup)

#### **SPICES**

Garlic, minced (2 tsp)
Salt
Pepper
Parsley, fresh (2 tsp)
Italian Seasoning (1/2 tsp)
Lemon Pepper
Paprika (1 tsp)
Sesame Seeds (2 Tbsp)
Cinnamon (1/2 tsp)

## **CANNED GOODS**

505 Green Chile Sauce (1-2 cup) Chicken Broth (1 cup) Pineapple Chunks (15 oz)

#### MEAT/PROTEIN

Chuck Roast (1)
Pork Sausage (1/2 lb)
Eggs (6)
Chicken, cooked & shredded (1 cup)
Pork Steak (1 lb)

Pro tip: We love to make these Green Chile Burritos the day after having a pot roast. The leftover roast works perfect inside the burros. Other yummy additions to add inside your burritos are refried beans or pico de gallo.

#### **DAIRY**

Butter (3/4 cup + 1 Tbsp)
Milk (2 cup)
Parmesan Cheese, grated (1/2 cup)
Mozzarella Cheese (1 cup)
Cheddar Cheese (1 cup)

#### **PANTRY ITEMS**

Flour (4 - 5 1/2 cup + 5 Tbsp)
Mayonnaise (1/2 cup)
Shortening (1 Tbsp)
Soy Sauce (1 Tbsp)
Brown Sugar (1/2 cup + 3 Tbsp)
Cornstarch (2 Tbsp)
Vinegar (1/3 cup + 2 Tbsp)
Vegetable Oil (1/3 cup)
Sugar (3/4 cup + 2 Tbsp)
Active Dry Yeast (2 1/4 tsp)
Baking Powder (1/8 tsp)
Baking Soda (1/8 tsp)

#### **OTHER**

Italian Dressing Mix (1 Tbsp)
Ranch Dressing Mix (1 Tbsp)
Brown Gravy Dry Mix (1 Tbsp)
Crescent Roll Dough (1 package)
Worcestershire Sauce (1 tsp)
Slivered Almonds (1/4 cup)
Prepared Mashed Potatoes (1/2 cup)



## TIP OF THE WEEK:

Keep things simple, if you need, and use store-bought rolls to serve the Rice-a-Roni Chicken Salad. We just LOVE to eat the chicken salad on homemade rolls. A few other favorite roll recipes that you can use (if you wanted to swap out the Potato Rolls) are our Homemade Dinner Rolls, Crescent Rolls or Yeast Dinner Rolls. All are simple recipes to follow and would make an excellent sandwich bun!