



SERVES 4-6

# MON (MEXICAN)

Taco Salad

TUES (ITALIAN)

Chicken Scallopini

**WED** (BRINNER)

**Oven French Toast** 

THUR (OTHER CUISINE)

Crock Pot Baked Potato Soup

FRI (DATE NIGHT)

# WEEKEND

Roast Chicken

SIDES

**Homemade Biscuits** 

**Sweet Potato Hash** 

**DESSERT** 

Caramel Apple Nachos

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# SHOPPING LIST

#### **PRODUCE**

Romaine Lettuce (6 cup)
Grape Tomatoes (1 pint)
Avocado (1)
Red Potatoes (10)
Lemon (1)
Sweet Potato (2)
White Sweet Potato (1)
White Onion (1/2)
Red Bell Pepper (1/2)
Gala Apples (3)
Granny Smith Apples (3)

#### **GRAINS/BREAD**

Chips (Tortilla Chips or Fritos)
Italian Seasoned Bread Crumbs (2 cup)
Linguini (1 lb)
Day Old Bread - Brioche, French,
Sourdough or Challah (1 loaf)

#### SPICES

Chili Powder (1/4 tsp)
Salt
Pepper
Parsley (2 tsp)
Cinnamon (2 tsp)
Nutmeg (dash)
Onion Powder (1 tsp)
Garlic, minced (4 tsp)
Chicken Bouillon Cube (1)
Rosemary (3-4 sprigs)
Cream of Tartar (1/4 tsp)
Sea Salt (1 1/2 tsp)
Garlic Salt with parsley flakes

#### **CANNED GOODS**

Salsa (1/2 cup) Chicken Broth (1/4 cup)

#### **MEAT/PROTEIN**

Ground Beef (1 lb) Chicken Breast, thin (4) Eggs (6) Bacon (1 cup) Whole Chicken (4-5 lb)

#### **DAIRY**

Cheddar Cheese, shredded (2 cup)
Sour Cream (1/2 cup)
Butter (1 1/2 cup + 1 Tbsp)
Heavy Whipping Cream (1 cup)
Whole Milk (1 cup)
Half and Half (2 cup)
Unsalted Butter (1/4 cup)
Buttermilk (1/3 cup)

# **PANTRY ITEMS**

Vegetable Oil (1 Tbsp) Vanilla Extract (1 Tbsp) Sugar (2 Tbsp + 1 tsp) Flour (1 cup + 3 Tbsp) Baking Powder (2 tsp) Olive Oil (2 Tbsp)

# **OTHER**

Taco Seasoning Mix (1 package) Ranch Dressing (1/4 cup) Lemon Juice (4 oz) Ranch Dressing Mix (1 Tbsp) Caramel Sauce White Chocolate Candy Coating Mini Chocolate Chips Heath Toffee Bits

# THE WEEK.

# TIP OF THE WEEK:

Caramel Apples this time of year are just the best! Along with our Caramel Apple Nachos in this week's plan, we have a few other variations including Caramel Apple Dip, Caramel Apple Fudge and Caramel Apple Cider. And of course you can't go wrong with the classic Caramel Apples either!

Customize your Taco Salads by switching up the protein and toppings. Use ground turkey or chicken instead of ground beef. Add olives, onions, black beans or corn. We also have a stellar Taco Seasoning recipe if you'd prefer to make your own over using the packaged seasoning. ENJOY!