WEEKLY MEAL PLAN #91



MON (MEXICAN)

Tamale Pie

TUES (ITALIAN)

Chicken Parm Soup

WED (BRINNER)

French Toast Bake

THUR (OTHER CUISINE)

Applebee's Oriental Salad

FRI (DATE NIGHT)

WEEKEND

Crockpot Brown Sugar Ham

SIDES

Funeral Potatoes

Resurrection Rolls

DESSERT

Easter Dirt Cake



SHOPPING LIST

PRODUCE

Fresh Parsley
Romaine Lettuce (4 cups)
Red Cabbage (1/2 cup)
Napa Cabbage (1/2 cup)
Carrot, shredded (1)

GRAINS/BREAD

Penne Pasta (8 oz)
Sourdough Bread or brioche, challah or
French bread (1 loaf)
Corn Flakes (2-3 cups)

SPICES

Chili Powder (1 tsp)
Cumin (1 tsp)
Minced Garlic (3 tsp)
Crushed Red Pepper Flakes (1 tsp)
Italian Seasoning (1 tsp)
Basil (1 tsp)
Pepper (1 tsp)
Cinnamon (3 tsp)
Salt (3 tsp)
Onion Powder, optional (1 tsp)

CANNED GOODS

Red Enchilada Sauce (10 oz)
Green Chiles (two 4 oz cans)
Tomato Paste (3 Tbsp)
Diced Tomatoes (15 oz)
Chicken Broth (5-6 cups)
Cream of Chicken Soup (10.5 oz)

MEAT/PROTEIN

Ground Beef, lean (1 lb)
Chicken Breast, boneless skinless (2 lb)
Eggs (9 large)
Almonds, sliced (3 Tbsp)
Ham, bone-in spiral cut cured (8 lbs)

DAIRY

Cheddar Cheese, shredded (3 1/2 cups)
Parmesan Cheese, shredded (1 1/2 cups)
Mozzarella Cheese, shredded (1 cup)
Milk (6 cups)
Heavy Cream (1/2 cup)
Butter, unsalted (2 cups)
Sour Cream (2 cups)
Cream Cheese (8 oz package)

PANTRY ITEMS

Olive Oil, extra virgin (1 Tbsp) Vanilla Extract (4 tsp) Sugar (1 cup) Flour (1 1/2 cup) Light Brown Sugar (3 cups) Honey (3 Tbsp) Rice Wine Vinegar (1 1/2 tsp) Sesame Oil (1/8 tsp) Vegetable Oil (3 cups) Powdered Sugar (1 cup)

OTHER

called for on the box
Mayonnaise (1/4 cup)
Dijon Mustard (1 tsp)
Panko Bread Crumbs (1 cup)
Pineapple Juice (1 cup)
Pure Maple Syrup, not artificially flavored pancake syrup (1 cup)
Frozen Diced Hash Browns or Shredded Potatoes (32 oz package)
Refrigerated Crescent Dinner Rolls (10 oz can)
Large Marshmallows (8)
Oreos (1 package)

Corn Muffin Mix (8.5 oz box) plus ingredients

Instant White Chocolate or Vanilla Pudding Mix (two 3.4 oz boxes) Easter Candy for Decorating Cake (PEEP Bunnies, Edible Grass, Candy Easter Eggs)

Cool Whip (1 container) or Whipping Cream

TIP OF THE WEEK:

Easter is this week! If you are making **Easter** dinner, we've got some great tips! Appetizers: Plan for each guest to have 4-6 appetizers. Provide a variety of hot and cold, savory and sweet, light and heavy appetizers. Be sure to check out our collection of **Easter Appetizers**. Sides: Plan to have 3-4 different sides for 6 or fewer guests. Add another side dish for every 5 more guests. Don't miss our collection of **Easter Side Dishes**. Main Course: Plan to serve 6 ounces per person if you are serving one main dish. If you have more than one main course plan for 8 oz total per person. Check out our collection of **Easter Dinner Ideas**. Dessert: Plan to have at least 2 dessert choices for every 10 guests. I always have at least one chocolate dessert and one fruit based dessert. Be sure to check out our collection of **Easter Desserts**.