MENU #9

MEAL PLAN



MONDAY

Turkey Tetrazzini



TUESDAY

Potato & Cheese Pierogi



WEDNESDAY

London Broil



THURSDAY

Steak Wraps



FRIDAY

Tomato Basil Soup



BREAKFAST OF THE WEEK

Mashed Potato Pancakes



DESSERT OF THE WEEK

Caramel Apple Cake





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SHOPPING LIST

MEAT / SEAFOOD PANTRY / OTHER Spaghetti or linguine: 12 oz (M) Turkey (cooked, use leftovers): 1 lb (M) Flour: 4 cups (M, T) London broil: 2 lbs (W) Flank Steak: 2 lbs (TH) Chicken broth: 7 cups (M, F) Salt: 8 tsp (M, T, W, TH, F) Ground black pepper: $3\frac{1}{2}$ tsp (M, W, TH, F) DAIRY / REFRIGERATED Oil: 1 cup (W, TH, F) Soy sauce: 2 tbsp (W) Worcestershire sauce: 1 tbsp (W) Unsalted butter: 14 tbsp (M, T) Dijon Mustard: 1 tbsp (W) Heavy whipping cream: 2 cups (M, F) Mozzarella cheese: 2 cups (M) Italian Seasoning: 1 tbsp (W) Eggs: 2 (T) Tortillas: 12 (TH) Canned Italian style tomatoes: 28 oz (F) Sour cream: 2 tbsp (T) ■ Milk: 1¼ cups (T) Cheddar cheese: ½ cup (T) **PRODUCE** Onions: 3 large (M, T, F) Red onion: 1 small (TH) Baby bella mushrooms: 8 oz (M) Garlic: 9 cloves (M, W, TH) Potatoes: 3 lbs (T) Lettuce: 1 lb (TH) Tomatoes: 2 large (TH) Avocado: 1 large (TH) Carrots: 2 large (F) Basil (fresh): 1 cup (F)

NOTES:

Lemon juice: 2 tbsp (W)

- If you're planning to make any of the secondary suggested recipes (including the "Side of the Week" and "Dessert of the Week"), make sure to add those ingredients to your shopping list.
- Don't forget to add the usual snacks and fruit to your grocery list, too! Fruits, nuts, cheeses, and yogurt are my regulars.