MENU #20

MEAL PLAN



MONDAY
Savory Piroshky



TUESDAY

Mom's Chicken

Dumpling Soup



WEDNESDAY

Beef with Roasted

Potatoes and Carrots



THURSDAY

Fish Soup (Ukha)



FRIDAY

Braised Cabbage with
Rice



SALAD OF THE WEEK

Roasted Cabbage Wedge
Salad



DESSERT OF THE WEEK

European Peach Cookies





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SHOPPING LIST

MEAT / SEAFOOD

Chicken thighs (boneless, skinless): 1lb (T, F)
Beef chuck roast: 2lb (W)
Bacon bits: 1/4 cup (W)
Salmon fillet: 1 lb (TH)
Ground beef: 3 lbs (M)

ED

DAIRY / REFRIGERATI
Egg: 5 (M)
Unsalted butter: 5 tbsp (M)
Sour cream: 1 cup (M)
Milk: 2 cups (M)
Homemade dumplings: 2 cups (T)

PRODUCE

Onions: 4 (M, T, W, TH, F)
Green onion: ½ cup (T)
Carrots: 6 (T, W, TH, F)
Yukon gold potatoes: 8 (T, W, TH
Parsley: 1/3 cup (TH)
Dill: 1/3 cup (TH)
Cabbage: 1 head (F)
Tomatoes: 3 (F)

PANTRY / OTHER

Sait. 5 tosp (M, 1, VV, 1Π , Γ)
Sugar: 2 tbsp (M)
Dry yeast: 1 ½ tbsp (M)
Ground black pepper: 5 tsp (M, T, W, TH, F)
Flour: 7 cups (M)
Chicken better than bouillon: 1 tbsp (T)
Rice: 3/4 cup (TH, F)
Olive oil: 5 tbsp (T, F)
Frying oil: (M)
Bay leaves: 4 (W)
Ketchup: 1/4 cup (F)

NOTES:

- · If you're planning to make any of the secondary suggested recipes (including the "Salad of the Week" and "Appetizer 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.