Weekly Menu March 18th March 12th - March 18th



Monday Smoked Sausage Potato Bake

Sloppy Joes
Green Salad

Mednesday Teriyaki Chicken Frozen Vegetables

Thursday
Loaded Nacho Soup

Priology DATE NIGHT

Melted Butter Biscuits

Peanut Butter Chocolate Chip
Cookies

Dogo Tips:

-For the beef broth on Thursday, I just use bouillon cubes and water.
-You will use 2 cups of buttermilk next week, so you can buy a quart.
-Instead of making biscuits from scratch, you can buy a tube of biscuits.

PRODUCE

russet potatoes (9 medium)
onions (4)
red pepper
garlic (8 cloves)
bag of salad (or salad ingredients)
green pepper
jalapeno pepper
green onions for soup garnish
carrots (about 9)

BREAD/GRAINS

8 hamburger buns

SEASONINGS

salt
pepper
paprika
curry powder
ground ginger
chili powder
red pepper flakes

CANNED GOODS

10.5 oz can chicken gumbo soup 15 oz can black beans 15 oz can diced tomatoes beef broth (2 cups) cream of chicken soup (2 10.5 oz cans)

MISCELLANEOUS

ketchup (3/4 cup)
worcestershire sauce (2 Tbsp)
dressing for green salad
tortilla chips (to garnish soup)
chocolate chips (1 cup)
peanut butter chips (1 cup)
roasted salted peanuts (1 cup)

PANTRY ITEMS

ollive oil (1 Tbsp)
brown sugar (1 Tbsp)
cornstarch (1 Tbsp)
sugar (1 cup)
apple cider vinegar (1/4 cup)
soy sauce (1/2 cup)
white or brown rice
all purpose flour (4 1/4 cup)
baking powder (2 tsp)
baking soda (1/2 tsp)
peanut butter (1/3 cup)
brown sugar (1 cup)
vanilla extract (1 Tbsp)
non stick cooking spray

MEAT

12 oz pkg beef smoked sausage lean ground beef (3 pounds) chicken breast (7)

FROZEN

frozen vegetables of your choice frozen corn (2 cups) frozen peas (1 1/2 cups)

DAIRY/EGS

heavy cream (1 cup)
milk (1 cup)
cheddar cheese (1 1/2 cup grated)
butter (1 cup)
buttermilk (1 cup)
egg (2)