Weekly Menu Man #16 April 23rd - April 29th



Monday Honey Maple Pork Tenderloin Spinach Salad w/Poppy Seed Dressing

Tuesday Fry Bread Tacos

Wednesday
Crispy Baked Chicken Strips

Roasted Asparagus

Thursday Chicken Pasta Salad with Grapes

Priology DATE NIGHT

Sour Cream Swedish Meatballs Mashed Potatoes

Desser Mini Banana Trifles

-I like to cook the fry bread in just a bit of oil, but if you want to deed fry them, you will need adiitional canola oil

-I use canned chili for the fry bread craisins (1 cup) tacos, but you can make homemdade if you prefer.

PRODUCE

garlic (5 cloves) bagged baby spinach (6-8 ounces) celery (6 stalks) bag of shredded lettuce tomatoes (2) avocado (1) green onions (8) asparagus (1 bunch) purple grapes (2 cups) russet potatoes (2 1/2 pounds) bananas (5-6)

BREAD/GRAINS

cornflakes (2 cups) rotini or bowtie pasta (24 ounces)

SEASONNGS

salt thyme (1/2 tsp) garlic salt (1/2 tsp) parsley (1 Tbsp)

CANNED GOODS

chili (2 14 oz cans) black olives (1 can) pinepple tidbits (2 20 oz cans) sweetened condensed milk (14 oz can)

MISCELLANEOUS

ranch dressing (1/4 cup) roasted, salted cashews (2 cups) mayonnaise (1 cup) ranch dressing (2 cups) Fritos corn chips (1 cup) pecans (1/4 cup chopped)

PANTRY ITEMS

canola oil (1/3 cup + 7 Tbsp) pure maple syrup (1/4 cup) honey (2 Tbsp) brown sugar (1/2 cup + 2 Tbsp) balsamic vinegar (1 Tbsp) dijon mustard (1 Tbsp) sugar (2 1/2 Tbsp) vinegar (2 1/2 Tbsp) flour (4 1/2 cups) baking powder (1 1/2 tsp) poppy seeds (1 1/2 tsp) yellow mustard (2 drops) olive oil (2 Tbsp) beef bouillon (1 Tbsp) worcestershire sauce (2 tsp) dry minced onion (2 Tbsp) vanilla extract (1 tsp)

MEAT

pork tenderloin (2 pounds) bacon (6 strips) chicken breast (3 1/2 pounds) lean ground beef (2 pounds)

FROZEN

DAIRY/EGS

eggs (3) mozzarella cheese (1 cup) milk (2 1/4 cups) grated cheddar cheese (1 cup) sour cream (1 cup + more for tacos) parmesan cheese (2 Tbsp) butter (3/4 cup + 2 Tbsp) cream cheese (11 ounces) heavy whipping cream (1 cup)