

Weekly Menu Plan #20

May 21st - May 27th



Monday

Hamburger Stroganoff
Side Salad

Tuesday

Eggroll in a Bowl

Wednesday

Honey Mustard Chicken w/Rice
Sweet Glazed Carrots

Thursday

Doritos Taco Salad

Friday

DATE NIGHT

Weekend

Bacon Breakfast Casserole
Raspberry Scones

Dessert

Strawberry Rhubarb Crisp with
Vanilla Ice Cream

Pro Tips:-

-Instead of beef broth, you can use beef bouillon and water. Same goes for the chicken broth.
-If desired, pick up some fresh fruit to serve with the breakfast casserole and scones.

PRODUCE

onion (1)
mushrooms (4 ounces)
garlic (3 cloves)
bag of salad (or salad ingredients)
broccoli slaw (12 ounces)
coleslaw mix (14 ounces)
green onions (3)
baby carrots (1 pound)
iceberg lettuce (1 head)
roma tomatoes (2)
red pepper (1)
avocado (1)
raspberries (1 cup)
rhubarb (1 pound)
strawberries (3 cups)
orange (1, for the zest)

BREAD/GRAINS

rotini pasta (8 ounces)

SEASONINGS

smoked paprika (1 tsp)
salt
pepper
red pepper flakes (1/4 tsp)
paprika (1/2 tsp)
taco seasoning (1/4 cup)

CANNED GOODS

beef broth (4 cups)
chicken broth (1 cup)
sliced black olives (2.5 oz can)
kidney beans (15 oz can)

PANTRY ITEMS

all purpose flour (6 1/2 cups)
vegetable oil (1 Tbsp)
honey (1/3 cup)
yellow mustard (2 1/2 Tbsp)
long grain white rice (1 1/2 cups)
granulated sugar (1 3/4 cups)
baking powder (3 Tbsp)
white chocolate chips (1 1/3 cups)
almond extract (1 1/2 tsp)
vanilla extract (1 tsp)
cornstarch (3 Tbsp)
oats (1/2 cup + 2 Tbsp)
brown sugar (3/4 cup)

MEAT

lean ground beef (3 pounds)
pork sausage (1/2 pound)
chicken breast (2 pounds)
bacon (1 pound)

FROZEN

cubed hash browns (4 cups)
vanilla ice cream (1.5 qt carton)

DAIRY/EGGS

sour cream (3/4 cup)
salted butter (2 cups)
cheddar cheese (8 ounces)
eggs (8)
milk (2 3/4 cups)
cream (1/2 cup)

MISCELLANEOUS

worcestershire sauce (2 tsp)
dressing for salad
soy sauce (1/4 cup)
catalina dressing (3/4 cup)
Doritos (2 oz nacho or cool ranch)