Weekly Menu Plan #24 June 18th - June 24th



Monday Blueberry Pancakes

Tuesday
Beef Taquitos
Pico de Gallo

Mednesolay Maple Dijon Chicken Thighs Green Salad

Thursday
Hot Chicken Salad
Frozen Vegetables

Crickay DATE NIGHT

Weekend
Chicken Broccoli Pasta Skillet

1) essett Mini No Bake Lime Cheesecakes

-If you've never tried my buttermilk syrup, you should make it for the blueberry pancakes. It is divine!

PRODUCE

blueberries (1 cup)
tomatoes (1 pound)
onions (2)
jalapeno (1)
cilantro (1/4 cup)
limes (3-4)
bag of salad (or salad ingredients)
celery (3 stalks)
garlic (3 cloves)
broccoli (1 large bunch)
lemon (1)

BREAD/GRAINS

8" flour tortillas (15) 1 1/2 cups long grain rice penne pasta (6 oz) graham crackers (about 5 oz)

SEASONINGS

pepper dry minced onion (2 Tbsp) cumin (1/2 tsp) lemon pepper (1/2 tsp) oregano (1/4 tsp) red pepper flakes (1/4 tsp)

FROZEN

frozen vegetables (1# bag)

CANNED GOODS

black beans (15 oz can)
diced green chilies (4 oz can)
cream of chicken soup (10.5 oz can)
sweetened condensed milk (14 oz can)

PANTRY ITEMS

all purpose flour (2 1/2 cups) granulated sugar (2 Tbsp) baking powder (2 Tbsp) vanilla extract (1 1/4 tsp) rice vinegar (1 Tbsp) olive oil (1 1/2 Tbsp) powdered sugar (2 Tbsp)

MEAT

lean ground beef (1 pound)
boneless chicken thighs (8)
baon bits (1/4 cup)
chicken breast (3 cups cooked + 1#)

DAIRY/EGS

milk (3 cups)
eggs (2)
salted butter (1/4 cup + 1/3 cup)
cream cheese (12 oz)
pepper jack cheese (1/4 cup)
colby jack cheese (3/4 cup)
heavy cream (1 cup)
parmesan (1/2 cup)

MISCELLANEOUS

syrup for blueberry pancakes dijon mustard (1/3 cup) pure maple syrup (1/3 cup) dressing for salad better than chicken bouillon (1 Tbsp) mayonnaise (1/2 cup) slivered almonds (1/2 cup) potato chips (1 cup crushed)