## Meal Plan \#38

This weekly meal plan includes 5 main dishes, 1 side dish, 1 salad, 1 bread, and 1 dessert. All recipes can be found at GoodCheapEats.com and
LifeasMOM.com. Click on the link in this PDF to go directly to the online recipe.

## Recipes

- Easy Oven Meal: Chicken and Wild Rice Bake
- Slow Cooker Meal: Easy Slow Cooker Chili
- Soup Meal: Vegetable Beef Soup
- Mexican-style Meal: Lawnmower Taco
- "Breakfast for Dinner" Meal: Bacon and Broccoli Egg Bake
- Salad: Poorman's Caesar Salad (omit the chicken for a delicious side salad)
- Side: Jessika's Roasted Vegetables
- Bread: Garlic Focaccia
- Dessert: Honey Lemon Cheesecake Bars


## Notes:

- If you've got leftover bits of rice, chili, chicken, roasted vegetables, or even the vegetable beef soup, you should be able to make another pot of soup. A dish like this is often called Thursday Night Soup as it's a helpful way to make it to payday on Friday. Here's an easy starter recipe to help you make something from nothing.


## Shopping List

## Produce:

1 head romaine lettuce shredded lettuce (for topping)
2 1/2 cups chopped onion
1 1/2 cup chopped turnips
1 1/2 cups sliced carrots
3/4 cup sliced leeks (1 baby leek)
1 rib celery
2 cups chopped kale
8 cups chopped mixed vegetables of your choice (such as broccoli, carrots, cauliflower, green beans, mushrooms, onions, potatoes, squash, sweet potatoes, and zucchini)
1/2 cup chopped mushrooms (optional)
$\square 8$ cloves garlic
2 lemons (juice and zest)

## Dairy:

1/2 cup melted butter
3/4 cup Romano cheese
2 cups grated cheese
1 cup shredded jack or cheddar
$\square 2$ (8-ounce) packages cream cheese
$\square$ sour cream (for topping)

- 8 eggs


## Butcher / Deli Case:

$\square 3$ bone-in chicken breasts
$\square \quad 21 / 4 \mathrm{lbs}$. ground beef or turkey
$\square 1$ pound round or chuck steak, cubed
$\square 4$ slices bacon

## Frozen Foods:

$\square \quad 1$ cup green peas

## Dry / Canned Goods:

$\square$ about 1 1/4 cups olive oil
$\square$ 1/2 cup oil \& vinegar dressing (or
ingredients for herbed vinaigrette)

- 1 tablespoon mayonnaise
$\square \quad 1$ teaspoon Dijon mustard
$\square \quad 2-4$ tablespoons masa harina (optional)
$\square 2$ 1/2 cups plus 1 tablespoon unbleached all-purpose flour
- 1 cup whole wheat flour
$\square 21 / 2$ teaspoons yeast
$\square 2$ cups graham cracker crumbs
$\square \quad 1$ cup plus 1 tablespoon honey
$\square 2$ (29-ounce) cans pinto beans
$\square \quad 1$ (30-ounce) can black beans
- 1 cup tomato sauce
$\square \quad 1$ (14.5 ounce) can petite diced tomatoes
$\square$ black olives (for topping)
$\square$ salsa (for topping)
$\square 6$ cups chicken broth
$\square 4$ cups beef broth
$\square$ croutons (or use homemade)
$\square 2$ cups brown rice
$\square \quad 2$ tablespoons wild rice
$\square 9$ ounces tortilla chips


## Spices:

$\square$ salt
$\square$ coarse salt
$\square$ kosher salt
$\square$ black pepper
$\square$ cayenne pepper
$\square$ chili powder
$\square$ cumin

- garlic powder
$\square$ herbes de Provence
$\square$ onion flakes
$\square$ dried oregano
- paprika
$\square$ dried thyme
$\square$ dried herbs of your choice (basil, dill, Italian blend, tarragon, or thyme)

