

Crocktober 2015 Week #3 Shopping List

Monday: My Slow Cooker Chicken and Vegeta	able Tortellini Soup
Tuesday: Slow Cooker Chicken with Thai Pea	nut Sauce from Five Heart Home
Wednesday: Black Bean and Sweet Potato Ba	ke in the Crock Pot from Knead to Cook
Thursday: My Slow Cooker Butternut Squash a	and Leek Risotto
Friday: Slow Cooker Lasagna Soup from Culin	ary Hill
Saturday: Date Night – Eat Out.	-
Sunday: Leftover Night	
Pantry Staples/Baking	Meat
□ Olive Oil	□ 2 boneless, skinless chicken breasts
□ 3 tablespoons honey	□ 1 1/2 pounds chicken breasts
□ 3 tablespoons soy sauce	□ 1 pound ground Italian sausage
□ 2 tablespoons rice wine vinegar	Produce
	□butternut squash
Canned Goods/Sauces	□ 4 leeks
□7 cups vegetable or chicken broth	☐ 1 cup chopped fresh basil (optional for serving risotto)
□ 4-6 cups chicken stock	□ 5 carrots
□ 1 (150z) can garbanzo beans	□ 2 ribs celery
□ 2 (150z) cans black beans	☐ 3 medium white onions
□ 2 (14.5 ounce) cans Italian-style diced tomatoes	☐ 3 large sweet potatoes
□ 1 (15 ounce) can tomato sauce	□ 2 handfuls raw spinach
□ 1 small can of tomato paste	□ 8 ounces sliced mushrooms
□ 1 cup canned coconut milk	□ 8 cloves garlic
□ 3/4 cup chunky natural peanut butter	□ 2 tablespoons lime juice
□ 1 jar of corn salsa	☐ 1 bunch fresh cilantro
Bread/Pasta/Grains/Nuts	- I bonen mesh chantro
	Seasonings
□ 1 cup rotini or other small pasta	□ 1/2 tsp dried sage
\square Rice, rice noodles, or lettuce leaves, for serving Thai peanut chicken	□ 1/2 tsp chopped garlic
	☐ 1 tsp dried thyme
Dairy/Fridge/Frozen	□ 1 teaspoon Italian seasoning
□ 1 cup freshly grated parmesan cheese	□ ½ teaspoon dried basil
□ 1 90z package refrigerated tortellini	□ ½ teaspoon fennel seeds
□ 2 cups mozzarella cheese	\square 1/2 teaspoon crushed red pepper flakes
□ 1/4 cup of shredded Cabot aged cheddar	\square 3 tablespoons of ground cumin
	☐ 2 tablespoons of chili powder
	□ 1 teaspoon of smoked paprika
	□ 1/2 teaspoon of oregano