Sustaining III Powers

Meal Plan Monday Week #46 Shopping List

Monday: My Slow Cooker Chicken Coconut Curry Tuesday: Honey-Lime Sweet Potato, Black Bean and Corn Tacos from Cooking Classy Wednesday: Slow Cooker Chicken Pot Pie Soup from The Gunny Sack Thursday: My Mini Mushroom, Feta and Spinach Frittatas Friday: Pizza Night! Pizza Stuffed Chicken from DIY Budget Girl Saturday: Date Night - Eat Out! Sunday: Y.O.Y.O (You're on your own - leftovers, etc.) Pantry Staples/Baking Produce \Box 2 handfuls spinach \Box olive oil □ 4 baby portabella mushrooms \Box 3 Tbsp honey \Box 11/2 lbs sweet potatoes Canned Goods/Sauces

\Box 1 jar pizza sauce

- \Box 1 (14.5) oz can black beans
- \Box 3½ cups cream of chicken soup (homemade recipe or 2 cans)
- \Box 1/2 cup instant mashed potato flakes
- \Box 2 (14 ounce) cans diced new potatoes
- \Box 1 can green peas
- \Box 1 (14 ounce) can coconut milk (In asian foods aisle)
- \Box 1 (14.5 ounce) can stewed, diced tomatoes

Bread/Pasta/Grains/Nuts

- \square Corn or flour tortillas
- \Box 4 cups cooked rice

Dairy/Fridge/Frozen

- \Box 3/4 cup shredded mozzarella cheese
- \Box 6 large eggs
- \Box 1/2 cup crumbled feta cheese
- □ 1 cup frozen yellow corn
- \Box 2½ cups frozen, mixed vegetables

Meat

 \square 5 lbs boneless, skinless chicken breasts \square pepperoni

- \Box 1 small yellow onion
- \Box 1 white onion
- \Box 3 cloves garlic, minced
- \Box 3 Tbsp fresh lime juice
- □ 3 cups cubed potatoes
- \Box 2 Tbsp chopped fresh cilantro

Seasonings

- \Box salt and pepper
- \Box 3 tsp Italian seasoning
- \Box 1 tsp garlic powder
- \Box 1 tsp onion powder
- \Box 1 tsp cumin
- 🗆 1 tsp paprika
- \Box 1/4 tsp ground coriander
- \Box 1/8 1/4 tsp cayenne pepper
- \Box 1 ¹/₂ tablespoons curry powder

Optional for Tacos

□ Romain lettuce or purple cabbage, cotija or feta cheese, diced avocados, fresh salsa or pico de gallo and hot sauce (optional)