My Weekly Meal Plan

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N	Ieal Plan	Notes
Monday	Crock Pot Loaded Potato Soup with grilled cheese sandwiches	
Tuesday	Easy Crock Pot Chicken Enchiladas with side of steamed corn	
Wednesday	Plan to Eat Out	
Thursday	Sundried Tomato Carbonara with side salad	
Friday	Crock Pot Shrimp and Sausage Jambalaya over rice	
Saturday	Sweet & Sticky Honey BBQ Chicken Wings with Butternut Squash Mac & Cheese	
Sunday	Crock Pot French Dip Sandwiches with Loaded Hasselback Potatoes and steamed green beans	

My Weekly Shopping List Always check your kitchen supplies to see what you already have on-hand.

Produce	Pantry	Meat
1 garlic bulb	1 box thin spaghetti or angel hair	1 lb. bacon
2 med onion	1 box gnocchi pasta	3 boneless, skinless chicken breasts
1 bunch green onions	1 box or bag white rice	12 oz. Cajun style andouille sausage
1 med. green bell pepper	1 jar sun-dried tomatoes in olive oil	1 lb. large shrimp, cleaned
1 bunch celery	4 lg. boxes chicken broth or stock	3 lbs. chicken wings
1 lg. butternut squash	3 – 10 oz. cans enchilada sauce	2 ½ to 3 lbs. thin cut sirloin tip steak
1 bag Idaho baking potatoes	7 oz. can green chilies, chopped	
4 lg. baking potatoes	1 can black beans	Dairy
1-2 cucumbers	1 – 28 oz. can diced tomatoes	eggs
1 pint cherry tomatoes	1 bottle hot sauce	milk
1 head lettuce	1 bottle hickory smoked BBQ sauce	butter
1 bunch fresh basil leaves	applesauce	1 pint half and half
1 bunch fresh parsley	1 pkg. sub buns	1 pint buttermilk
	1 loaf bread	sour cream
	1 pkg. flour or corn tortillas	32 oz. sharp cheddar cheese, shredded
		sliced cheese (your choice)
		1 wedge fresh parmesan cheese
		sliced cheddar or provolone cheese
		Country Crock® simple recipe spread
Frozen	Herbs/Spices/Oils	Household
	_	Household
1 bag sweet corn	olive oil	
1 bag green beans	bay leaves	
	cumin	
	Cajun seasoning	
	mustard powder	
	nutmeg	
	2 envelopes au jus gravy mix	
	honey	
	cornstarch	
	all-purpose flour	