Week #18	BREAKFAST	LUNCH	DINNER	SNACK
MONDAY	Apple Oat Breakfast Cookies	Salad in Mason Jars	Pepper, Chicken and Pineapple Kabobs	Fresh Fruit with Cinnamon Fruit Dip
TUESDAY	Cinnamon Toast Blueberry Bake		Grilled Picnic Nachos	
WEDNESDAY	Healthy Apple Spice Pancakes	California Caprese Sandwiches	Slow Cooker Chicken Fiesta Soup	Peach Cobbler
THURSDAY	Blueberry Oatmeal Bread		Simple Cod with Steamed Broccoli	
FRIDAY		Cashew Chicken Soup with Kale	Baked Smothered Pork Chops	
SATURDAY	Huevos Rancheros		One Pot Cheeseburger Casserole	White Chocolate Magic Cookie Bars
SUNDAY			Buffalo Chicken Quinoa Zucchini Bites	

Notes:			

PRODUCE:

- Plum tomatoes, 6
- 1-2 Avocados
- Basil
- Onion
- Yellow onion, large
- Garlic
- Lime
- Cilantro
- Green onions
- Shredded lettuce
- 2-3 zucchini
- Celery
- Ginger
- Salad fixings- pick your favorite for mason jar salads
- 2 chayote squashes
- Kale, 1 bunch
- Apples, 3-4
- 2 ½ to 2 ½ cups blueberries
- 6 peaches

MEAT/POULTRY/FISH:

- 10 boneless, skinless chicken breast halves
- 2 chicken breast fillets, skinless
- 1 chicken breast
- Cod, 2 pounds
- 6 boneless pork chops
- Ground beef, 1.5 pounds
- Bacon

DAIRY/REFRIGERATED:

- Mont Jack cheese, shredded, 2 cups
- Shredded cheddar cheese, 2 cups
- Mozzarella cheese, shredded
- Mozzarella balls, 2

- Eggs
- Milk
- Reduced fat cream cheese
- Blue cheese
- Non-fat Plain Greek yogurt
- Unsalted butter, ½ cup
- Eggs
- Low fat cream cheese

BAKING AISLE/ SPICES:

- · Ground ginger
- Chili powder
- Cumin
- Cayenne pepper
- Bread crumbs
- Balsamic vinegar
- Flour
- Whole wheat flour
- Oatmeal
- Sugar
- Baking powder
- Salt
- Pumpkin pie spice
- Lemon juice
- Ground flax seed
- Marshmallow fluff
- Cornstarch
- Sweetened condensed milk (14 ounces)
- Flaked coconut
- Slivered almonds or walnuts, 1 cup chopped

BAKERY

- French baguette
- Bread

CANNED/PACKAGED GOODS:

- Graham cracker crumbs
- Salsa
- Corn tortillas

- Refried beans- 2 cans
- Applesauce
- Cashew or peanut butter
- Cashews or peanuts (crushed)
- Soy sauce
- 20 ounce can pineapple chunks
- Sherry
- Sesame oil
- Wooden skewers
- Tortilla chips
- 2- Black beans (19 ounce can)
- Kidney beans, 15 ounce
- Can chopped green chilies
- 1 4.5 ounce can diced greens chilies
- Chicken broth, 10 ½ cups
- Taco seasoning
- White wine
- Canned whole tomatoes, 28 ounces
- Can fire-roasted diced tomatoes
- Tomato sauce, 8 ounce
- Ketchup

- Dijon mustard
- Rotini pasta
- Pickles
- Quinoa
- Hot sauce

FROZEN:

Corn

Snacks:

Fill up your days with snacks- pretzels, fruit, and fresh vegetables are great choices. Keep it varied so it doesn't get old!

STAPLES- (keep on hand)		Pizza/Pasta seasoning (Italian seasoning)	
		□ Salt	
SPICES	:		
	Basil, dried	BAKING AISLE:	
	Cinnamon Crushed Red Pepper Cumin Dried oregano Garlic powder Ground mustard	 Baking soda Baking powder Brown sugar Cocoa powder, unsweetened Cornstarch Flour 	
	Nutmeg Oregano Flakes Parsley Flakes Pepper	 Olive oil Vegetable oil Powdered Sugar Sugar Vanilla, pure extract 	