



LABOR DAY MENU PLAN



ENTREE

GRILLED HAWAIIAN TERIYAKI CHICKEN SKEWERS



[RECIPE HERE](#)

ENTREE

SLOW COOKER SWEET CAROLINA PULLED PORK SLIDERS



[RECIPE HERE](#)

SIDE

BLT TORTELLINI PASTA SALAD



[RECIPE HERE](#)

SIDE

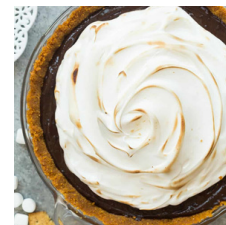
LOADED CREAMY RANCH DIP



[RECIPE HERE](#)

DESSERT

NO-BAKE S'MORES PIE



[RECIPE HERE](#)

DESSERT

PEACH DUMP CAKE



[RECIPE HERE](#)

SHOPPING LIST

PANTRY STAPLES

- BROWN SUGAR (1/2 CUP + 3 TBSP)
- SOY SAUCE (1/2 CUP)
- PINEAPPLE JUICE (1/4 CUP)
- CORNSTARCH (1 TBSP)
- APPLE CIDER VINEGAR (3/4 CUP)
- WORCESTERSHIRE (1 TBSP)
- GRANULATED SUGAR (3/4 CUP + 1 TBSP)
- CHEESE TORTELLINI (1 LB)
- MAYONNAISE (1/2 CUP)
- RANCH SEASONING (2 PKTS OR 3 TBSP)
- GRAHAM CRACKER CRUMBS (2 1/2 CUPS)
- MINI MARSHMALLOWS (3 CUPS)

PANTRY STAPLES CONT

- INSTANT CHOCOLATE PUDDING (TWO 3.4-OZ BOXES)
- YELLOW CAKE MIX (1 BOX)

PROTEIN

- CHICKEN BREAST (4 WHOLE)
- PORK BUTT (5 LBS)
- BACON (1/2 LB)

DAIRY

- SOUR CREAM (1/2 CUP)
- MILK (1/4 CUP)
- SALTED BUTTER (1 1/4 CUP)
- EGG WHITES (3)

PRODUCE

- GARLIC (2 CLOVES)
- BELL PEPPER (2 RED, 1 YELLOW, 1 GREEN)
- JALAPENO (1)
- RED ONION (1)
- YELLOW ONION (1)
- SHALLOT (1)
- PINEAPPLE (2 CUPS)
- GREEN ONIONS (GARNISH)
- ROMAINE (3 CUPS)
- CHERRY TOMATOES (1 PINT)

SEASONINGS

- PAPRIKA (1 TSP)
- CRUSHED RED PEPPER (2 TSP)
- GARLIC POWDER (1 TSP)
- GROUND MUSTARD (1 TSP)
- CAYENNE PEPPER (1 TSP)
- CREAM OF TARTAR (1/4 TSP)
- GROUND CINNAMON (1/2 TSP)
- GROUND NUTMEG (1/4 TSP)
- SALT AND PEPPER

CANNED GOODS

- BLACK OLIVES (1 2.25-OZ CAN)
- CORN (1 15-OZ CAN)
- PEACHES IN SYRUP (1 29-OZ CAN)