

WEEK 70 **MEAL PLAN**



ALYSSA'S TIP OF THE WEEK "The chicken and dumpling casserole is a great use of rotisserie chicken. One rotisserie chicken is typically 3-4 cups of shredded chicken once cleaned"

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

HOBO STEW

CHICKEN & DUMPLING

CASSEROLE

SHIPWRECK CASSEROLE

HONEY WALNUT SHRIMP













RECIPE HERE

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SHOPPING LIST

PROTEIN			
	LEAN GROUND BEEF (2 ½ LBS)		
	COOKED CHICKEN (3 CUPS)		
	LARGE SHRIMP (1 LB)		
DAIRY			
	UNSALTED BUTTER (1 ½ CUP)		
	SALTED BUTTER (1 TBSP)		
	HALF & HALF (1 CUP)		
	HEAVY CREAM (1 CUP)		
	WHOLE MILK (1 3/4 CUP + 2 TBSP)		
	SHREDDED CHEDDAR (3 ½ CUPS)		
	EGGS (1)		

GRATED PARMESAN (1/2 CUP)

PANTRY STAPLES			
OLIVE OIL (2 TBSP)			
VEGETABLE OIL (1 CUP)			
BEEF BROTH (2 CUPS)			
CHICKEN BROTH (2 ½ CUPS)			
TOMATO JUICE (2 CUPS)			
FLOUR (1 3/4 CUP)			
BAKING POWDER (1 ½ TSP)			
ELBOW MACARONI (2 CUPS)			
SUGAR (½ CUP)			
WALNUTS (1 CUP)			
CORNSTARCH (½ CUP)			
MAYONNAISE (½ CUP)			
HONEY (3 TBSP)			
SUNDRIED TOMATOES (½ CUP)			
REFRIGERATED RAVIOLI (20 OZ	()		

<u>SEASONINGS</u>	PRODUCE
ITALIAN SEASONING (2 TSP)	ONION (3)
GARLIC POWDER (2 TSP)	CARROTS (4 MEDIUM)
DRIED PARSLEY (1 TSP)	MUSHROOMS (8 OZ)
DRIED BASIL (1 ½ TSP)	GARLIC (5 TSP)
SALT AND PEPPER	POTATOES (2 CUPS)
	CELERY (2 RIBS)
<u>FROZEN</u>	BABY SPINACH (1 CUP)
CORN (2 CUP)	GREEN ONION (GARNISH)
PEAS (2 CUP)	
CANNED GOODS	

DICED TOMATOES (114.5-OZ CAN, 110-OZ CAN) SWEETENED CONDENSED MILK (1 TBSP)