

BREAKFAST IDEAS	LUNCH IDEAS	
<ul> <li>Blueberry, Banana &amp; Walnut Oat Bake</li> <li>Oatmeal with fruit &amp; nuts/seeds</li> <li></li></ul>	<ul> <li>No Oil Broccoli Noodle Slaw</li> <li>Dinner Leftovers</li> </ul>	
DINNER IDEAS	SNACKS IDEAS	
<ul> <li>Fast and Easy Romesco Sauce</li> <li>Jerk Jackfruit Tacos</li> <li>Potato Pancakes with Pea Mint Dip</li> <li>Chickpea Pineapple Summer Salad</li> <li>Collard Green Stuffed Sweet Potatoes</li> </ul>	<ul> <li>Roasted Red Pepper Hummus</li> <li>Fruits and Veggies</li> <li></li></ul>	
Notes:		



## WHAT'S INCLUDED

- Instructions (How to guide)
- WFPB Monkey & Me's Menu
- Shopping List (For Dinners)

## **MENU**

- Includes breakfast, lunch, dinner, and snack ideas with additional spaces to write in your own ideas, as well as, a section for notes.
- Each week we will feature a new menu, which is numbered. Each numbered menu has a corresponding shopping list.

## **SHOPPING LIST**

- Includes a shopping list for all the dinner ideas listed on the menu.
- We have segmented the shopping list into categories.
- Each dinner has a corresponding "Recipe Code."
   Example Recipe Code: Southern Collard Greens (SCG) Asian Veggie Stir Fry (AVS)
- With each shopping item, there is a "Recipe Code" along with an amount that indicates how much of that particular shopping item is needed to make that recipe.

Example Shopping Item: 3 celery stalks [(SCG=2) (AVS=1)]

 This allows you to easily and quickly subtract any recipe you choose not to make.



Monkey & Me's Menu #13 Shopping List		www.monkeyandmekitchenadventures.com	
PRODUCE			Tamari [(CGSP=1T)]
	1 garlic bulbs [(CGSP=8cl.) (JJT=3cl.)]		✓ San J Gluten Free Low Sodium
	1 medium red onion [(JJT=.25C)]		Vegetable broth [(CGSP=.25C) (JJT=1.5C)]
	2 large yellow onion [(CGSP=1) (JJT=1C)]		✓ Pacific Organic Vegetable Stock – Low
	1 small sweet onion [(SPPM=.5)]		Sodium
	1 bunch of green onions [(JJT=3)]		
	chives [(CPSS=2T)]		
	2 red bell peppers [(JJT=2)]		
	1 orange bell peppers [(CPSS=1)]		
	1 habanero chili pepper [(JJT=1)]		
	ginger [(JJT=2t)]		
	2 Russet (white) potatoes [(SPPM=2)]	REFRIG	GERATED
	4 medium sweet potatoes [(CGSP=4)]		Soy Yogurt or Coconut Yogurt [(SPPM=.75C)]
	1 large bunch of collard greens [(CGSP=1)]		
	baby spinach [(CPSS=choice of amount)]		
	2 lemons [(FERS=1t) (SPPM=1) (SPPM=1-rind)]		
_			
	4 limes [(JJT=3T+2 juiced)]		
	3 avocado [(CPSS=.25-optional, but		
	recommended) (JJT=2)]	FROZE	N
	1 bunch of cilantro [(CPSS=.5C) (JJT=.5C)]		Frozen Peas [(SPPM=2.5C)]
	1 bunch of flat leaf parsley [(SPPM=.5T)]		
	mint leaves [(SPPM=.5c or 15 leaves)]		
	pineapple [(CPSS=.5 or 3C)]	П	
	mango [(JJT=1.5C)]		
		П	
		SPICES	HSED.
			Garlic Powder [(CGSP=1t) (FERS=1t) (SPPM=.5t)]
			Onion Powder [(CGSP=1t) (FERS=.5t)]
			Dried Minced Onion Flakes [(CGSP=1T)]
DRY/C	ANNED/JARRED GOODS		Mustard Powder [(SPPM=.5t)]
	Almonds (raw) [(FERS=1C)]	П	Turmeric [(SPPM=.5t)]
	Apple Cider Vinegar [(CGSP=2T) (JJT=1T)]		Red Pepper Flake [(CGSP=pinch) (FERS=.25t)]
	Champagne Vinegar [(CPSS=2T)]	П	Allspice [(JJT=1t)]
	Shoyu [(JJT=6T)]	_	
	1 – 14 oz. can fire-roasted tomatoes [(FERS=1)]		Nutmeg [(JJT=pinch)]
	1 – 20 oz. cans young green jackfruit in brine		Fresh Thyme [(JJT=1T)]
	[(JJT=1)]		Sea Salt
	2 – 15 oz. cans chickpeas [(CPSS=2)]		Black Pepper
	Pepitas [(CGSP=optional)]		
	Raw sunflower seeds [(CPSS=.25C)]		
	Liquid Smoke [(CGSP=2t)]	NAICC:	
	Nutritional Yeast [(FERS=1T)]	MISC:	Comp. To will be / of abotics) [/UT_0]]
	Chickpea Flour [(SPPM=4T)]		Corn Tortillas (of choice) [(JJT=8)]
	Organic Maple Syrup [(CGSP=2t) (CPSS=.5T)		·
	(JJT=2t)]		
	Dijon Mustard [(CPSS=1t)]		
	Unsweetened shredded coconut [(CPSS=.5)]		
	1 – 12 oz. jar roasted red peppers [(FERS=1)]		
	1 lb. pasta of choice [(FERS=1lb-optional)]		

**Recipe Code:** Collard Greens Stuffed Sweet Potatoes (CGSP), Fast and Easy Romesco Sauce (FERS), Chickpea Pineapple Summer Salad (CPSS), Spring Potato Pancakes with Pea Mint Dip (SPPM), Jerk Jackfruit Tacos (JJT)