

# **BREAKFAST IDEAS**

- Vegan Cornmeal Pankcakes
- Sweet Potato Toast w/ PB
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## **DINNER IDEAS**

- Vegan Kung Pao Noodles
- Mushroom Millet Burgers
- Cajun Black Eyed Pea Stew
- Kale and Sweet Potato Dahl
- Lentil Tortilla Stew
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# **LUNCH IDEAS**

- Mediterranean Wrap
- Dinner Leftovers

# **SNACKS IDEAS**

- Cranberry Jalapeno Hot Pepper Jelly
- Fruits and Veggies

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.



| vionk   | ey & ivie's ivienu #30 Snopping List                       |        | www.monkeyandmekitchenadventures.com           |
|---------|--|--------|--|
| PRODUCE |  |        |  |
|         | 3 garlic bulbs [(KP=5cl.) (CP=5cl.) (SPD=4cl.) (MMB=5cl.)] |        |  |
|         | 1 medium red onion [(KP=1)]                                | REFRIG | GERATED  |
|         | 3 large yellow onion [(CP-2) (MMB=1)]                      |        | Miso [(KP=1T)]                                 |
|         | 2 medium yellow onion [(LT=1) (SPD=1)]]                    |        | ✓ Miso Master Organic Mellow White             |
|         | green onions [(KP=optional topping) (CP=1)]                |        |  |
|         | Ginger [(KP=3 in.) (SPD=1 in.)]                            |        |  |
|         | 2 green bell pepper [(KP=2)]                               |        |  |
|         | 2 red bell pepper [(KP=1) (LT=1)]                          |        |  |
|         | Celery [(CP=4 ribs)]                                       | FROZE  | N  |
|         | 2 medium sweet potatoes [(SPD=2)]                          |        | Frozen Corn [(LT=1C)]                          |
|         | baby spinach [(CP=3C)]                                     |        |  |
|         | 1 avocado [(LT=1)]   |        |  |
|         | Kale [(SPD=1C)]  |        |  |
|         | Button mushrooms [(MMB=8C)]                                |        |  |
|         | Fresh Thyme [(MMB=1.5T)]                                   |        |  |
|         |  | SPICES | USED:  |
|         |  |        | Garlic Powder [(CP=1t) (LT=1t)]                |
|         |  |        | Onion Powder [(CP=1t)]                         |
|         |  |        | Dried Minced Onion Flakes [(CP=2T) (LT=2T)]    |
|         |  |        | Dried Oregano (Mexican) [(LT=.25t)]            |
|         |  |        | Dried Thyme [(CP=.5t)]                         |
|         |  |        | Dried Parsley [(CP=1t)]                        |
| DRY/C   | ANNED/JARRED GOODS   |        | Bay Leaves [(CP=2)]                            |
|         | Peanuts [(KP=1C)]  |        | Sweet Paprika [(CP=1t)]                        |
|         | Toasted Sesame Seeds (or raw) [(KP=2T)]                    |        | Smoked Paprika [(CP=1) (LT=1T)]                |
|         | Rice Vinegar [(KP=2T)]                                     |        | Chili Powder [(LT=2t)]                         |
|         | 1 – 6 oz. can tomato paste [(CP=2T) (LT=1T)]               |        | Red Pepper Flake [(KP=optional topping)]       |
|         | 1 – 8 oz. can tomato sauce [(LT=1T)]                       |        | Cumin [(CP=.25t) (LT=1t)]                      |
|         | 2 – 15 oz. cans black beans [(LT=2)]                       |        | Dried Dill Weed [(CP=.25t)]                    |
|         | Dried black-eyed peas [(CP=2C)]                            |        | Garam Masala [(SPD=1t)]                        |
|         | Dried Brown or Green Lentils [(LT=.75C)]                   |        | Turmeric [(SPD=.5t)]                           |
|         | Split Red Lentils [(SPD=1C)]                               |        | Coriander [(MMB=2t)]                           |
|         | Millet [(MMB=2C)]  |        | Cayenne Pepper [(CP=dash) (LT=dash) (SPD=.5t)] |
|         | White Rice Flour [(MMB=.66C)]                              |        | Sea Salt                                       |
|         | Cornstarch [(KP=1T) (CP=1T)]                               |        | Black Pepper                                   |
|         | Tahini [(KP=.25C)]   |        |  |
|         | Organic Maple Syrup [(KP=2T) (CP=2t)]                      |        |  |
|         | Dijon Mustard [(MMB=1t)]                                   |        |  |
|         | Molasses [(KP=2t)]   |        |  |
|         | 4 oz. can mild green chilies [(LT=1)]                      | MISC:  |  |
|         | 8 oz. Pad Thai Brown Rice Noodles (or other <i>Fast</i>    |        | Chili Garlic Paste [(KP=1.5t)]                 |
|         | cooking noodles [(KP=1)]                                   |        | ✓ Huy Fong Chili Garlic Paste                  |
|         | Sundried Tomatoes [(SPD=8)]                                |        | Corn Tortillas [(LT=8)]                        |
|         | Tamari [(MMB=1T)]  |        | Burger Buns of choice [(MMB)]                  |
|         | ✓ San J Gluten Free Low Sodium                             |        |  |
|         | Vegetable broth [(CP=4.25C) (LT=1.5C)]                     |        |  |
|         | ✓ Pacific Organic Vegetable Stock – Low Sodium             |        |  |
|         |  |        |  |
|         |  |        |  |

**Recipe Code:** Vegan Kung Pao Noodles (KP), Cajun Black Eyed Pea Stew (CP), Lentil Tortilla Stew (LT), Kale and Sweet Potato Dahl (SPD), Mushroom Millet Burgers (MMB)