



BREAKFAST IDEAS

- Carrot Cake Oatmeal Bake
- GF Muffin w/ avo, tomato & seeds
- _____
- _____
- _____

LUNCH IDEAS

- Avocado Taco Bowl
- Dinner Leftovers
- _____
- _____
- _____

DINNER IDEAS

- Vegan Cocktail Meatballs
- Chicken Fried Tofu
- Vegan Two Lentil Potato Stew
- One- Pot Vegan Quinoa Chili
- Asian Noodle Salad
- _____
- _____

SNACKS IDEAS

- Roasted Red Pepper Walnut Dip
- 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:
celery stalks [(SCG=2) (AVS=1)]
- This allows you to easily and quickly subtract any recipe you choose not to make.



PRODUCE

- garlic bulbs [(TL=10cl.) (VQC=3cl.)]
- medium yellow onion [(TL=1) (AN=.25) (VQC=1)]
- green onions [(AN=5) (VQC=3)]
- red bell pepper [(TL=1)]
- 8 oz. pkg. baby sweet peppers [(AN=1)]
- carrots [(TL=1) (AN=1C+.5) (VQC=2)]
- celery [(TL=1rib) (AN=1rib)]
- small sweet potato [(VQC=1)]
- mini-English cucumbers [(AN=6)]
- lemon [(AN=1) (VQC=1)]
- medium Russet potatoes [(TL=4)]
- cilantro [(TL=optional)]
- flat leaf parsley [(VQC=2T)]
- purple cabbage [(AN=.5)]
- Napa cabbage [(AN=.5)]
- zucchini [(VQC=1)]
- fresh ginger [(AN=1t)]
- avocado [(VQC=1)]
- _____
- _____

DRY/CANNED/JARRED GOODS

- Sesame Seeds [(AN=3T+2T)]
- Sunflower Seeds [(AN=3T)]
- Pecans [(CM=1C)]
- Flax meal [(CM=1T)]
- Apple Cider Vinegar [(CFT=2t)]
- Rice Wine Vinegar [(AN=1T)]
- Distilled White Vinegar [(CM=1C)]
- Tomato paste [(CM=2T+8T)]
- Tomato sauce [(VQC=2.5C)]
- 14 oz. can petite diced tomatoes [(TL=1)]
- cannellini beans [(VQC=.75C)]
- 15 oz. cans black beans [(CM=1) (VQC=.75C)]
- Dried brown (or green) lentils [(TL=.5C)]
- Dried red lentils [(TL=.5C)]
- Dried split peas [(VQC=.5C)]
- Nutritional Yeast [(CFT=1T)]
- All Purpose Flour [(CFT=.25C)]
- Chickpea Flour [(CFT=.5C)]
- Brown Rice [(CM=.5C)]
- Quinoa [(VQC=1C)]
- Organic Maple Syrup [(CM=8T) (AN=1T)]
- thin spaghetti [(AN=8 oz.)]
- Tamari [(CM=2T) (AN=2T)]
- San J Gluten Free Low Sodium**
- Vegetable broth [(TL=.5C) (VQC=2C)]
- Pacific Organic Vegetable Stock – Low Sodium**
- _____

- _____
- _____

REFRIGERATED

- Unsweetened plain plant milk [(AN=2T) (CFT=1C+3C)]
- 14 oz. Extra Firm Tofu [(CFT=1)]
- Miso [(AN=1T)]
- Miso Master Organic Mellow White**
- _____
- _____
- _____

FROZEN

- Frozen sweet corn [(VQC=1C)]
- _____
- _____
- _____

SPICES USED:

- Garlic Powder [(CM=2t+2t) (TL=1)]
- Garlic Salt [(CFT=2t)]
- Onion Powder [(CM=1t+2t) (TL=1) (CFT=.5t)]
- Dried Minced Onion Flakes [(CM=2T+4T)]
- Ground Mustard [(CM=1t) (CFT=1t)]
- Ground Clove [(CM=.5t)]
- Ground Allspice [(CM=.5t)]
- Ground Ginger [(CFT=1t)]
- Celery Seeds [(CFT=1t)]
- Ground Thyme [(CFT=.5t+pinch)]
- Rubbed Sage [(CFT=1t)]
- Dried Oregano [(CFT=.5t)]
- Dried Basil [(CFT=.5t)]
- Sweet Paprika [(CM=.5t) (CFT=1T)]
- Smoked Paprika [(TL=1t)]
- Chili Powder [(CM=.5t)]
- Red Pepper Flake [(CM=.5t)]
- Cumin [(TL=.5t)]
- Coriander [(TL=.25t)]
- Cinnamon Stick [(VQC=1)]
- Cayenne Pepper [(TL=.25t) (VQC=.25t)]
- Sea Salt
- Black Pepper
- White Pepper [(CFT=.5t)]
- _____

MISC:

- Panko Bread Crumbs [(CM=.5C) (CFT=1C)]
- Raspberry Jam [(CM=2T)]
- _____
- _____

Recipe Code: Vegan Cocktail Meatballs with Healthy Chili Sauce (CM), Vegan Two Lentil Potato Stew (TL), Asian Noodle Salad (AN), Chicken Fried Tofu (CFT), One-Pot Vegan Quinoa Chili (VQC)