

BREAKFAST IDEAS
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- Baked PB & J Oatmeal
- Plant Yogurt, Granola & Fruit

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## **DINNER IDEAS**

- Healthy Minestrone Soup
- Easy One Pan Cauliflower Curry
- Cabbage Fried Rice
- Stuffed Eggplant w/ Quinoa
- Roasted Poblano Potato Soup

# **LUNCH IDEAS**

- Warm Red Onion Dressing Salad
- Dinner Leftovers

# **SNACKS IDEAS**

- Sundried Tomato Hummus
- 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.

<u>Example Shopping Item:</u> 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 #36 Shopping List www.monkeyandmekitchenadventures.com **PRODUCE** REFRIGERATED garlic bulbs [(MS=8cl.) (CFR=5cl.) (PS=8cl.) (SE=2cl.)] Unsweetened Plain Plant Milk [(PS=2C)] □ small yellow onion [(CFR=1)] Miso [(MS=1T) (SE=1t)]✓ Miso Master Organic Mellow White ☐ medium yellow onion [(MS=1) (PS=1)] ☐ green onions [(CFR=2) (CC=3)] ☐ fresh ginger [(CFR=1t)] □ poblano peppers [(PS=2 or 3)] ☐ multi-colored carrots [(SE=6)] □ celery [(MS=3ribs)] □ baby spinach [(MS=3C-optional)] **FROZEN** ☐ lime [(PS=optional) (CC=optional)] Frozen Mixed Vegetables [(MS=2C)] □ baby potatoes [(PS=3C)] 12 oz. package Asian Blend Veggies [(CFR=1)] □ avocado [(PS=optional)] Frozen peas [(CFR=.5C)] ☐ fresh cilantro [(PS=optional)] 12 oz. cauliflower florets [(CC=1)] □ Napa cabbage [(CFR=1/2 head)] Frozen corn [(CC=1C)] ☐ eggplant [(SE=2)] □ baby Bella mushrooms [(SE=1pkg)] **SPICES USED:** Garlic Powder [(MS=1T) (PS=2t)] **DRY/CANNED/JARRED GOODS** Onion Powder [(MS=2t) (PS=1t)] Sesame Seeds [(CFR=optional)] ☐ Sweet dried cranberries [(CC=2T optional)] Dried Minced Onion Flakes [(MS=1T) (PS=2T)] Dried Oregano [(MS=2t)] ☐ Cashews (raw) [(SE=1C)] Italian Seasoning [(MS=1t)] ☐ Sundried tomatoes-no oil [(MS=6)] Dried Basil ((MS=2t) (SE=1t)) ☐ Tomato paste [(MS=3T)] Dried Parsley [(MS=2t)] ☐ 14.5 oz. can petite diced tomatoes [(MS=1) (PS=1)] Dried Sage [(SE=.25t)] ☐ 15.5 oz. can cannellini beans [(MS=1)] Rosemary [(SE=1t)] ☐ 16 oz. can kidney beans [(MS=1)] Bay Leaves [(MS=2)] ☐ 15 oz. can black beans [(PS=1)] Smoked Paprika [(PS=2t)] ☐ 15 oz. can corn [(PS=1)] Coriander [(PS=.25t)] □ Nutritional Yeast [(MS=2T) (PS=1T)] Cumin [(MS=pinch) (PS=.25t)] ☐ Flour or Thickener of choice [(PS=1T)] Garam Masala [(CC=1.5t)] ☐ Rice of choice [(CFR=2C)] Mild Curry [(CC=1t)] ☐ Lite coconut milk [(CC=.75C)] Turmeric [(CC=.5t)] ☐ Organic Maple Syrup [(CFR=2t)] Cinnamon [(SE=pinch)] □ Pasta of choice [(MS=1C)] Sea Salt ☐ Sriracha Sauce [(CFR=optional)] П Himalayan Salt [(SE=.5t)] ☐ Garlic Puree [(CC=1t)] Black Pepper ☐ Tamari [(CFR=.25C)] ✓ San J Gluten Free Low Sodium Vegetable broth [(MS=1C) (PS=2C) (CC=1C)] ✓ Pacific Organic Vegetable Stock – Low Sodium MISC: Tortilla Chips (of choice) [(PS=optional)]

**Recipe Code:** Healthy Minestrone Soup (MS), Cabbage Fried Rice (CFR), Roasted Poblano Potato Stew (PS), Easy One Pan Cauliflower Curry (CC), Stuffed Roasted Eggplant with Quinoa, Mushrooms, and Multi-Colored Carrots (SE)