

BREAKFAST IDEAS	LUNCH IDEAS		

- Flatbread w/ Cream Cheese
- GF English Muffin w/ PB & Banana

Moroccan Spiced Chickpeas

- Dinner Leftovers

DINNER IDEAS

- Vegan "Sausage" Mushroom Pasta
- Easy Kidney Bean Curry
- Pimento Olive Chickpea Salad
- Tex-Mex Creamed Corn Bowl
- Tuscan Kale Potato Bean Soup

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SNACKS IDEAS

- Rustic Carrot Cake
- Fruit and Veggies

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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.



Monke	y & Me's Menu #91 Shopping List		www.monkeyandmekitchenadventures.co
PRODU	JCE		
	Garlic [(S=2T) (K=2T) (M=1T) (B=1T)]		
	Ginger [(K=1T)]		
	Medium Red Onions [(M=.66C)]		
	Small Red Onions [(P=.33C)]		
	Large Yellow Onions [(S=1C) (K=1C)]	REFRIG	GERATED
	Medium Yellow Onions [(B=1)]		Unsweetened Plain Plant Milk [(S=.25C) (M=1C)]
	Green Bell Peppers [(M=1)]		Unsweetened Plain Plant Yogurt [(M=.5C)]
	Red Bell Peppers [(M=1)]		Miso [(S=2t) (B=1T)]
	Jalapeno Peppers [(K=1) (M)]		✓ Miso Master Organic Mellow White
	Carrots [(P=.33C) (B=1)]		Vegan Mayonnaise [(P=5T)]
	Celery Ribs [(P=.33C) (B=2)]		
	Grape Tomatoes [(M)]		
	Red Skinned Potatoes [(B=3C)]		
	Cremini Mushrooms [(S= 8 oz.)]	FROZE	N
	Baby Spinach [(S=3C)]		Frozen Corn [(M=16 oz. pkg)]
	Tuscan Kale (or kale of choice) [(B=3C)]		
	Avocados [(M)]		
	Cilantro [(K)]		
	Flat Leaf Parsley [(S) (B)]	SPICES	USED:
	Lemons [(B=1T)]		Dried Basil [(B=2t)]
	Limes [(M)]		Bay Leaves [(K=1) (B=1)]
			Cayenne Pepper [(K=pinch)]
			Celery Seeds [(P=pinch)]
			Chili Powder [(K=.75t) (M=1t)]
_			Chipotle Powder [(M=.5t)]
DRY/C	ANNED/JARRED GOODS		Cumin [(K=.75t) (B=pinch)]
	Sundried Tomato Halves (no oil) [(B=4)]		Dried Crushed Fennel Seeds [(S=.5t)]
	Unsalted Almond Butter [(K=1T)]		Garam Masala Powder [(K=.75t)]
	Rice Vinegar [(P=1t)]		Garlic Powder [(P=1t) (S=.5t) (K=1t) (B=1t)]
	White Distilled Vinegar [(P=1T+2t)]		Dried Marjoram [(B=pinch)]
	Pimento Stuff Green Olives [(P=.5C)]		Dried Ground Mustard Powder [(P=.75t)]
	Pimento Peppers (jar) [(P=2T)]		Onion Powder [(P=1t) (S=.5t) (K=1t) (B=1t)]
	14.5 oz. can Petite Diced Tomatoes [(K=1)]		Dried Minced Onion Flakes [(K=2T) (B=2T)]
	15 oz. can Cannellini Beans [(B=1)]		Dried Oregano [(B=1t)]
	16 oz. can Kidney Beans [(K=1)]		Dried Parsley [(S=1T)]
	15.5 oz. can Chickpeas [(P=1)]		Smoked Paprika [(M=1t)]
	15 oz. can Black Beans [(M)]		Sweet Paprika [(P=.25t)]
	14 oz. can Brown Lentils [(S=1C)]		Red Pepper Flakes [(S=1t) (B=.25t)]
	Nutritional Yeast [(P=1T) (S=3T)]		Dried Ground Rosemary [(B=pinch)]
	Flour (of choice) [(M=1T+2t)]		Dried Crushed Thyme Leaves [(S=1.5t) (B=1t)]
	Baking Soda [(K=.25t)]		Turmeric [(K=pinch)]
	Tahini [(S=2t)]		Sea Salt
	Organic Maple Syrup [(M=1t)]		Black Pepper
	Pasta of choice [(S=10 oz.)]		
	Rice of choice [(K)]		
	Tamari [(S=2T)]	MISC:	
	✓ San J Gluten Free Low Sodium		Sandwich Buns/Bread (of choice) [(P)]
	Vegetable broth [(S=.75C) (K=.25C) (B=1.5C)]		Tortilla Chips (of choice) [(M)]
	✓ Pacific Organic Vegetable Stock – Low Sodium		
	Cada, Dimonto Olivo Chialmaa Calad (D) Varan "Cava		D : (0) E : (1)

Recipe Code: Pimento Olive Chickpea Salad (P), Vegan "Sausage" Mushroom Pasta (S), Easy Kidney Bean Curry (K), Tex-Mex Creamed Corn Bowl (M), Tuscan Kale Potato Bean Soup (B)