

BREAKFAST IDEAS	LUNCH IDEAS	
<ul><li>Avocado Spinach Mushroom Toast</li><li>Oatmeal w/ Fruit and Nuts</li></ul>	<ul><li>Warming Lentil Soup</li><li>Dinner Leftovers</li></ul>	
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DINNER IDEAS	• SNACKS IDEAS	
<ul> <li>Vegan Cuban Picadillo</li> <li>Smoky Kale and Bean Past</li> <li>Lemon Chickpea and Rice Skillet</li> <li>Creamy Vegetable Soup</li> <li>Vegan Blue Cheese Dressing Bowl</li> </ul>	Vegan Chocolate Raspberry Cookies     Fruit 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.



IVIONK	ey & Ivie's Ivienu #113 Snopping List		www.monkeyandmekitchenadventures.co
PRODU	JCE		✓ Pacific Organic Vegetable Stock – Low Sodium
	Garlic [(P=2T) (L=2T) (V=2T)]		
	Small Red Onions [(B)]		
	Medium Yellow Onions [(P=1C) (L=1C) (V=1C)]		
	Green Bell Peppers [(P=.5)]		
	Red Bell Peppers [(P=.5)]	REFRIG	GERATED
	Carrots [(L=1C) (V=.5C) (B)]		Unsweetened Plain Plant Milk [(V=.25C)]
	Celery Ribs [(V=.5C)]		14 oz. package Firm Tofu [(B=1)]
	Grape Tomatoes [(B)]		Miso [(L=1T) (V=1T) (B=1T)]
	Russet Potatoes [(V=10 oz. +2C)]		✓ Miso Master Organic Mellow White
	Yukon Gold Potatoes [(P=1)]		
	Mini-English Cucumbers [(B)]		
	Salad Greens of Choice [(B)]		
	Kale [(K=7C)]		
	Medium Zucchini [(V=1)]		
	Avocados [(P)]	FROZE	N
	Cilantro [(P)]		Frozen Peas [(L=1C)]
	Flat Leaf Parsley [(K) (L) (V)]		Frozen Corn [(V=.5C)]
_			Frozen Mixed Vegetables [(V=16 oz.)]
	Broccoli [(L=2C)]		
	Lemons [(L=1)]		<del></del>
		SPICES	USED:
DDV/C	ANNED / LADDED COODS		Bay Leaves [(P=1) (L=1) (V=1)]
_	ANNED/JARRED GOODS		Chili Powder [(P=.75t)]
	Hemp Seeds [(B)]		Cumin [(P=.75t)]
	Raisins [(P=.5C)]		Dill Weed [(B=pinch)]
	Distilled White Vinegar [(B=3T)]		Garlic Powder [(P=1t) (K=1t) (L=1t) (V=1t) (B=1t)]
	Ume Plum Vinegar [(V=2t) (B=2t)]		-
	Apple Cider Vinegar [(K=1T)]		Dried Ground Mustard Powder [(V=.25t) (B=1t)]
	Pimento Stuffed Green Olives [(P=.5C)]		Onion Powder [(P=1t) (K=1t) (L=1t) (V=1t) (B=.5t)]
	Tomato Paste [(P=1T)]		Dried Minced Onions [(P=2T) (K=2T) (L=2T) (V=2T)
	14.5 oz. can Petite Diced Tomatoes [(P=1)]		(B=1T)]
	16 oz. can Kidney Beans [(P=1)]		Dried Oregano [(P=.5t) (K=1t) (V=.25t)]
	15 oz. can Chickpeas [(L=1) (B)]		Dried Parsley [(L=1t) (V=1t)]
	15 oz. can Navy Beans [(K=1)]		Smoked Paprika [(P=.25t) (K=1.25t)]
	14 oz. can Small Brown Lentils [()]		Sweet Paprika [(V=.5t)]
	Nutritional Yeast [(K=.25C) (L=1T)(V=.25C) (B=2T)]		Red Pepper Flake [(K=pinch)]
	Flour of choice [(V=1T)]		Ground Rosemary [(V=pinch)]
	Baking Soda [(P=.25t)]		Dried Rubbed Sage [(V=pinch)]
	Tahini [(K=1t) (B=2T+1t)]		Dried Crushed Thyme Leaves [(K=.25t) (L=.5t)
	Dijon Mustard [(K=.25t)]		(V=1.5t)]
	Pure Maple Syrup [(B=.5t)]		Sea Salt
	Spaghetti [(K=10oz.)]		Black Pepper
	Pasta of choice [(B)]		
	Rice of choice [(P)]		
	Brown Rice [(L=.75C)]	MISC:	
	Tamari [(K=1T) (L=1T) (V=1T)]		
	✓ San J Gluten Free Reduced Sodium		
	Vegetable broth [(P=.25C) (K=1.25C) (L=1C) (V=1.5C)]		

**Recipe Code:** Vegan Cuban Picadillo (P), Smoky Kale and Bean Pasta (K), Lemon Chickpea and Rice Skillet (L), Creamy Vegetable Soup (V), Vegan Blue Cheese Dressing Bowl (B)