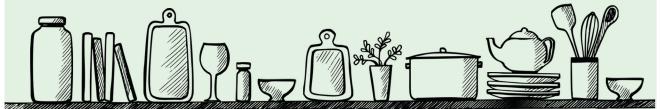


BREAKFAST IDEAS	LUNCH IDEAS
Vegan Cauliflower Migas	 Creamy Toscana Gnocchi
Oatmeal w/ Fruit	Dinner Leftovers
	•
	•
	•
DINNER IDEAS	SNACKS IDEAS
Vegan Chiles Rellenos Mac & Chee	se • Simple Vegan Parm Zucchini
Spicy Pinto Bean Soup	Fruit and Veggies
Vegan Pizza Burger	•
Ranch Green Beans & Potatoes	•
Sundried Tomato Dressing Bowl	
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.



ivionkey & ivie's ivienu #111 Snopping List	www.monkeyandmekitchenadventures.coi
PRODUCE	☐ Rice of choice [(P)]
☐ Garlic [(R=1T) (P=2T) (B=1T) (G=2T)]	☐ Brown Rice [(B=.5C)]
☐ Medium Yellow Onions [(R=1) (P=1C) (B) (G=1C)]	☐ Panko Crumbs [(B=.5C)]
☐ Green Bell Peppers [(B=.5)]	☐ Pizza Sauce (of choice) [(B)]
☐ Red Bell Peppers [(P=1) (B=.5)]	☐ Tamari [(P=1T) (B=1T)]
☐ Jalapeno Peppers [(R=1) (P=1)]	√ San J Gluten Free Reduced Sodium
☐ Carrots [(S)]	□ Vegetable broth [(R=1C) (P=1C) (G=1C)]
☐ Small Tomatoes [(S)]	✓ Pacific Organic Vegetable Stock – Low Sodium
☐ Baby Red-Skinned Potatoes [(G= 1lb.)]	
☐ Green Beans [(G= 1lb.)]	
☐ Mini-English Cucumbers [(S)]	REFRIGERATED
□ Radishes [(S)]	☐ Miso [(S=1T)]
☐ Salad Greens of Choice [(S)]	✓ Miso Master Organic Mellow White
□ Avocados [(P)]	
☐ Cilantro [(R) (P)]	
☐ Mushrooms [(B)]	
☐ Flat Leaf Parsley [(G)]	
☐ Zucchini Zoodles [(S)]	FROZEN
☐ Limes [(R=2t) (P=1T)]	
	SPICES USED:
	☐ Dried Basil [(B=1.5t)]
DRY/CANNED/JARRED GOODS	☐ Bay Leaves [(P=2)]
☐ Flax Meal [(B=2T)]	☐ Chili Powder [(R=.25t) (P=3t)]
☐ Cashews (raw) [(R=.33C)]	☐ Chipotle Powder [(P=.25t)]
☐ Hemp Seeds [(S)]	☐ Dried Chives [(G=1t)]
☐ Pumpkin Seeds [(S)]	☐ Cumin [(R=pinch) (P=1.5t)]
☐ Oil-Free Sundried Tomato Halves [(S=6)]	☐ Dried Dill Weed [(G=.25t)]
☐ Red Wine Vinegar [(S=.5C)]	☐ Dried Fennel [(B=.25t)]
☐ Distilled White Vinegar [(S=1T)]	☐ Garlic Powder [(R=1t) (P=1t) B=1t) (G=1.5t) (S=1t)]
☐ Apple Cider Vinegar [(G=2t)]	☐ Italian Seasoning [(B=1t) (S=1T)]
☐ Dijon Mustard [(G=3t)]	☐ Dried Ground Mustard Powder [(G=.5t)]
☐ Tomato Paste [(B=1T)]	☐ Onion Powder [(R=1t) (P=1t) B=1t) (G=1t)]
☐ 14.5 oz. can Petite Diced Tomatoes [(P=1)]	☐ Dried Minced Onions [(R=2T) (P=2T) (B=2T) (G=2T)
☐ 14.5 oz. can Petite Diced Tolhiatoes [(F=1)]	(S=1T)]
☐ 16 oz. can Kidney Beans [(S=1)]	☐ Dried Oregano [(P=1t) (B=1.5t)]
☐ 15 oz. can Chickpeas [(8=1)]	☐ Dried Parsley [(B=1t) (G=1t)]
☐ 15 oz. can Black Beans [(R=1)]	☐ Smoked Paprika [(R=.25t) (P=1.5t) (B=.25t) (G=.25t)]
☐ 15 oz. can Pinto Beans [(N=1)]	☐ Red Pepper Flake [(B=.25t)]
	☐ Dried Crushed Thyme Leaves [(B=.5t))]
☐ 4 oz. can Chopped Mild Green Chiles [(R=2)]☐ Canned/Jarred Artichokes [(S)]	☐ Sea Salt
	□ Black Pepper
☐ 15 oz. can Corn [(R=1)]	
□ Nutritional Yeast [(R=.25C) (B=2T) (G=2T)]	
☐ Baking Soda [(P=.25t) (G=.25t)]	MISC:
☐ Tahini [(B=2T) (S=2t)]	□ Tortilla Chips (of choice) [(R) (P)]
☐ Pure Maple Syrup [(S=1T)]	□ Burger Buns (of choice) [(B)]
☐ Elbow Macaroni [(R= 16 oz.)]	
Pasta of choice [(S)]	
Recipe Code: Vegan Chiles Rellenos Mac and Cheese (R), S	
Country Ranch Green Beans and Potatoes (G), Italian Sund	ried Tomato Dressing Bowl (S)