

BREAKFAST IDEAS	LUNCH IDEAS
Southwestern Sweet Potatoes  GF English Muffin w/ PB&J	<ul><li>Tex-Mex Rice Salad</li><li>Dinner Leftovers</li></ul>
DINNER IDEAS	SNACKS IDEAS
Vegan Potato "Kielbasa" Kale Soup Vegan "Salmon" Burger Creamy Lentils and Shells Ginger Dressing Bowl Vegan Biscuit Pot Pie	<ul><li>Simple Herbed Mushrooms</li><li>Fruit and Veggies</li><li></li></ul>
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.



Wonkey & We's Wenu #117 Snopping List	www.monkeyandmekitchenadventures.co
PRODUCE	☐ Brown Rice [(B=.5C)]
☐ Garlic [(K=2T) (L=2T) (X=2T)]	☐ Tamari [(G=2T)]
☐ Ginger [(G=1t)]	√ San J Gluten Free Reduced Sodium
☐ Medium Yellow Onions [(K=1) (L=1) (X=1)]	Vegetable broth [(K=2C) (L=.5C) (X=1C)]
☐ Small Yellow Onions [(G=.25C)]	✓ Pacific Organic Vegetable Stock – Low Sodium
☐ Green Onions [(G)]	
☐ Red Bell Peppers [(G)]	
☐ Carrots [(K=2) (G=.5)]	
☐ Celery Ribs [(K=2) (G=1) (X=2)]	REFRIGERATED
☐ Large Tomatoes [(B)]	☐ Unsweetened Plain Plant Milk [(K=.25C) (L=.5C)
☐ Grape Tomatoes [(G)]	(G=2T) (X=1.5C)]
☐ Yukon Gold Potatoes [(K=1.5 lbs.)]	☐ Vegan Mayonnaise [(B=.5C)]
☐ Russet Potatoes [(X=1.5C)]	☐ Miso [(G=1T)]
☐ Mini-English Cucumbers [(B) (G)]	✓ Miso Master Organic Mellow White
☐ Salad Greens of Choice [(B) (G)]	
□ Kale [(K=4C)]	
☐ Purple Cabbage [(G)]	
☐ Flat Leaf Parsley [(K) (L) (P)]	
☐ Lemons [(B=2T+1t) (G=2T+1t)]	FROZEN
	☐ Frozen Mixed Vegetables [(X=2.5C)]
DRY/CANNED/JARRED GOODS	SPICES USED:
☐ Toasted Sesame Seeds [(G=2T)]	☐ Dried Basil [(L=1t)]
☐ Flaxseed Meal [(B=2T) (X=1T)]	Bay Leaves [(X=1)]
☐ Unsalted Almond Butter [(X=.5C)]	☐ Dried Dill Weed [(B=.75t)]
☐ Rice Vinegar [(B=1t) (G=1T)]	Garlic Powder [(K=1t) (B=1t) (X=1t)]
☐ Distilled White Vinegar [(K=2t)]	☐ Italian Seasoning [(L=1t)]
☐ Ume Plum Vinegar [(K=2t)]	
☐ Apple Cider Vinegar [(X=1T)]	☐ Dried Marjoram [(K=pinch)]
☐ Tomato Sauce [(L= 15 oz.)]	☐ Dried Ground Mustard Powder [(X=.25t)]
☐ 15 oz. can Cannellini Beans [(K=1) (X=1C)]	☐ Old Bay Seasoning [(B=1t)]
$\square$ 15 oz. can Chickpeas [(G)]	☐ Onion Powder [(K=1t) (B=1t) (L=1t) (X=1t)]
☐ Can Hearts of Palm [(B= 4oz.)]	☐ Dried Minced Onions [(K=2T) (B=2T) (L=2T) (X=2T)]
☐ 14 oz. can Small Brown Lentils [(L=1)]	☐ Dried Oregano [(L=1.5t)]
□ Nutritional Yeast [(K=1T) (B=1T) (L=.25C)]	☐ Dried Parsley [(B=1t)]
☐ Almond Flour [(X=1C)]	□ Poultry Seasoning [(X=.25t)]
☐ Flour of choice [(L=2T) (X=3T)]	☐ Smoked Paprika [(K=.75t)]
☐ Brown Rice Flour [(X=.5C)]	☐ Sweet Paprika [(B=1t) (X=.25t)]
☐ Baking Powder [(X=1T)]	Red Pepper Flake [(L=pinch)]
☐ Baking Soda [(L=.25t)]	☐ Dried Crushed Thyme Leaves [(B=pinch) (X=.1t)]
☐ Tahini [(B=1T)]	☐ Sea Salt
☐ Liquid Smoke [(K=.5t)]	☐ Black Pepper
☐ Dijon Mustard [(K=2t)]	MICC
☐ Pure Maple Syrup [(L=.5t) (G=1T)]	MISC:
☐ Pasta (shells) of choice [(L=12 oz.)]	□ Burger Buns [(B)]
☐ Pasta of choice [(G)]	
☐ Panko Crumbs [(B=.25C)]	<u> </u>
□ Rolled Oats [(B=.5C) (X=.5C)]	
Recipe Code: Vegan Potato "Kielbasa" Kale Soup (K), Ve	egan "Salmon" Burger (B), Creamy Lentils and Shells (L),
Ginger Dressing Bowl (G), Vegan Biscuit Pot Pie (X)	