

BREAKFAST IDEAS

- Vegan Muesli
- Roasted Veggies w/ Guac

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DINNER IDEAS

- Pineapple Chicken Salad
- Thai Curry Soy Curl Skillet
- Vegan Cajun Mac and Cheese
- Vegan Cobb Salad
- Sweet and Spicy Collard Greens

LUNCH IDEAS

- Creamy Garlic Pasta
- Dinner Leftovers

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SNACKS IDEAS

- Vegan Snickers 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.



Monkey & Me's Menu #127 Shopping List	www.monkeyandmekitchenadventures.com
PRODUCE	✓ Huy Fong Chili Garlic Paste
☐ Garlic [(S=1T) (G=2T)]	☐ Red Curry Paste [(S=3T)]
☐ Ginger [(S=2t)]	√ Thai Kitchen Red Curry Paste
☐ Small Red Onions [(P=.5C)(X=.25C)]	☐ Tamari [(S=.25C) (M=1T) (G=2T)]
☐ Medium Yellow Onions [(G=1)]	√ San J Gluten Free Reduced Sodium
☐ Green Bell Peppers [(G=1)]	\square Vegetable broth [(S=.5C) (M=.5C) (X=2T) (G=1.25C)]
☐ Red Bell Peppers [(G=1)]	√ Pacific Organic Vegetable Stock – Low Sodium
☐ Jalapeno Peppers [(G=1)]	□ <u></u>
☐ Carrots [(X=1)]	
☐ Celery Ribs [(P=1C)]	
☐ Grape Tomatoes [(X=10)]	
☐ Russet Potatoes [(M=3C)]	
☐ Yukon Gold Potatoes [(X=4)]	REFRIGERATED
☐ English Cucumbers [(X=1)]	☐ Unsweetened Plain Plant Milk [(M=.33C)]
☐ Salad Greens of Choice [(P)]	☐ Miso [(X=1T)]
☐ Romaine Lettuce Heads [(X=3)]	✓ Miso Master Organic Mellow White
☐ Collard Greens [(G=1lb.)]	
☐ Avocados [(X)]	
☐ Cilantro [(S)]	
☐ Limes [(S=2T)]	
	FROZEN
	☐ 14.4 oz. Frozen Stir Fry Vegetables [(S=1)]
	☐ 14.4 oz. Frozen Cauliflower Florets [(M=1)]
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DRY/CANNED/JARRED GOODS	
☐ Cashews (raw) [(P=.5C) (X=.5C)]	SPICES USED:
□ Pecans [(P=.5C)]	☐ Chili Powder [(M=.25t)]
☐ Natural Peanut Butter [(M=1T)]	☐ Dried Dill Weed [(X=pinch)]
☐ Red Wine Vinegar [(X=.33C)]	☐ Garlic Powder [(P=1t) (M=1t) (X=1t) (G=1t)]
☐ Distilled White Vinegar [(P=2T) (M=3T) (G=.5t)]	☐ Dried Ground Mustard Powder [(P=.5t) (M=.75t)]
☐ Ume Plum Vinegar [(M=1t)]	□ Onion Powder [(P=1t) (M=1t) (X=1t) (G=1t)]
☐ Apple Cider Vinegar [(G)]	☐ Dried Minced Onions [(P=1T) (M=1T) (X=1T) (G=2T)]
☐ Tomato Paste [(G=1t)]	☐ Dried Oregano [(M=1t)]
☐ 16 oz. can Kidney Beans [(X=1)]	☐ Dried Parsley [(X=1t)]
☐ 15 oz. can Chickpeas [(P=1)]	☐ Smoked Paprika [(M=1.5t)]
☐ 15 oz. can Corn [(X=1C)]	☐ Sweet Paprika [(P=.25t) M=.25t)]
20 oz. can Pineapple Tidbits [(P=1)]	☐ Red Pepper Flake [(G=.25t)]
□ Nutritional Yeast [(M=.33C) (X=1T)]	☐ Dried Crushed Thyme Leaves [(M=.25t)]
□ Roasted Red Bell Peppers [(M=.33C)]	☐ Sea Salt
☐ Cornstarch (or arrowroot powder) [(S=1T) (G=2t)]	☐ Black Pepper
☐ Dijon Mustard [(X=1t)]	
☐ Pure Maple Syrup [(P=1t) (S=.25C) (X=3t) (G=1T)]	
☐ 16 oz. elbow macaroni [(M=1)]	MISC:
☐ Rice of choice [(S) (G)]	☐ Burger Buns (of choice) [(P)]
☐ Hot Sauce [(P=1t) (G)]	Soy Curls (internet purchase) [(S=4oz.)]
✓ Frank's RedHot Sauce	✓ Butler Soy Curls
☐ Chili Garlic Paste [(S=.5t) (M=3t)]	O
Recipe Code: Vegan Pineapple Chickpea Salad (P), Thai Cur	ry Soy Curl Skillet (S), Vegan Cajun Mac and Cheese (M).

Vegan Cobb Salad (X), Sweet and Spicy Collard Greens (G)