

BREAKFAST IDEAS	LUNCH IDEAS
 Carrot Cake Oatmeal Breakfast Bake Roasted Veggie Wrap w/ Hummus 	 Thai Curry Chickpea Noodle Soup Dinner Leftovers
DINNER IDEAS	SNACKS IDEAS
 Mushroom Vegetable Stew Vegan Smoky "Ham" Pasta Vegan Pesto Cabbage Salad Vegan Spicy "Chicken" Patty Vegan Spicy Honey Garlic Stir Fry 	 Peanut Butter Shortbread 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.



ivionkey & ivie's ivienu #138 Snopping List	www.monkeyandmekitchenadventures.co
PRODUCE	☐ Liquid Smoke [(H=.5t)]
☐ Garlic [(M=2T) (H=1T) (P=2 cloves) (G=1T)]	☐ Pure Maple Syrup [(M=.5t) (H=1t) (G=.25C)]
☐ Ginger [(G=1t)]	☐ Pasta of choice [(H=10 oz.)]
☐ Small Shallot [(P=1)]	☐ Chili Garlic Sauce [(G=1T)]
☐ Medium Yellow Onions [(M=1) (H=1)]	✓ Huy Fong Chili Garlic Sauce
☐ Green Onions [(G)]	☐ Tamari [(M=2T) (H=1T) (S=1T) (G=.25C)]
☐ Carrots [(M=3) (G=2)]	√ San J Gluten Free Reduced Sodium
☐ Celery Ribs [(M=2)]	☐ Vegetable broth [(M=2C) (H=.5C) (S=1T)]
☐ Russet Potatoes [(M=4C)]	√ Pacific Organic Vegetable Stock – Low Sodium
☐ Mini-English Cucumbers [(P=3)]	
☐ White Button Mushrooms [(M=10 oz.)]	
☐ Baby Bella Mushrooms [(M=10 oz.)]	
☐ Baby Spinach [(P=1C) (G=2C)]	
☐ Fresh Basil [(P=1C)]	REFRIGERATED
☐ Kale [(H=2C)]	☐ Unsweetened Plain Plant Milk [(M=.25C) (H=.25C)]
☐ Chives [(P=.66 oz.)]	
☐ Green Cabbage [(P=3C)]	
☐ Small Zucchini [(G=1)]	
☐ Lemons [(P=3T)]	
☐ Limes [(G=1T)]	
	FROZEN
	☐ Frozen Peas [(M=1.5C)]
DRY/CANNED/JARRED GOODS	
☐ Cashews (raw) [(P=1/8C)]	SPICES USED:
☐ Walnuts [(P=1/8C)]	☐ Bay Leaves [(M=2)]
☐ Flaxseed Meal [(S=2T)]	☐ Cayenne Pepper [(S=.5t+pinch)]
☐ Toasted Sesame Seeds [(G)]	☐ Garlic Powder [(M=1.5t) (H=1t) (S=1.5t)]
☐ Natural Peanut Butter [(H=1t)]	☐ Italian Seasoning [(M=.25t)]
☐ Balsamic Vinegar [(M=1T)]	□ Dried Ground Mustard Powder [(M=.25t)]
☐ Rice Vinegar [(P=1t)]	☐ Onion Powder [(M=1t) (H=1t) (S=1.5t)]
☐ Distilled White Vinegar [(H=1t)]	☐ Dried Minced Onions [(M=2T) (H=2T) (S=2T)]
☐ Tomato Paste [(M=1T)]	☐ Dried Oregano [(M=1t)]
☐ 14.5 oz. can Petite Diced Tomatoes [(M=1)]	☐ Dried Rosemary [(M=.5t)]
☐ Dry Small Brown Lentils [(M=.5C)]	☐ Smoked Paprika [(M=Pinch) (H=1t) (S=.5t+pinch)]
√ Palouse Small Brown Lentils	☐ Sweet Paprika [(S=.5t)]
\Box 15 oz. can Chickpeas [(S=1) (G=1)]	☐ Red Pepper Flake [(H=pinch)]
☐ 15 oz. can Navy Beans [(H=1)]	☐ Dried Rubbed Sage [(M=.75t)]
14 oz. can Small Brown Lentils [()]	☐ Dried Crushed Thyme Leaves [(M=.75t)]
Nutritional Yeast [(M=2T) (P=1T) (S=1T+1t)]	☐ Sea Salt
☐ Cornmeal [(S=2t)]	☐ Black Pepper
☐ Brown Rice [(S=.5C)]	
☐ Rice (of choice) [(G)]	MISC:
☐ Rolled Oats [(S=.5C)]	□ Panko Crumbs (or bread crumbs) [(S=2T)]
☐ Flour (of choice) [(H=1T)]	☐ Tortilla Chips (of choice) [(P)]
☐ Cornstarch [(M=2T) (G=.5t)]	
□ Tahini [(S=1T) (G=1T)]	

Recipe Code: Mushroom Vegetable Stew (M), Vegan Smoky "Ham" Pasta (H), Vegan Pesto Cabbage Chopped Salad (P), Vegan Spicy "Chicken" Patty (S), Vegan Spicy Honey Garlic Stir Fry (G)