

BREAKFAST IDEAS	• Oil-Free Hibachi Noodles • Dinner Leftovers	
Healthy Vegan Cornmeal PancakesBaked Sweet Potato w/ Fruit		
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DINNER IDEAS	SNACKS IDEAS	
Italian White Bean Rice SoupItalian Veggie Pasta SkilletSimple Hummus Dressing Bowl	Oven Baked Zaatar FriesFruit and Veggies	
Pineapple Fried RiceBaked Falafel	•	
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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 #145 Shopping List			www.monkeyandmekitchenadventures.com
PRODUCE			Vegetable broth [(W=1.5C) (S=2C) (P=1T)]
	Garlic [(W=1T) (S=2T) (P=1T)]		✓ Pacific Organic Vegetable Stock – Low Sodium
	Ginger [(P=1T)]		
	Medium Yellow Onions [(W=1) (S=1) (P=.75C)]		
	Large White Onions [(F=1)]		
	Green Onions [(P)]		
	Red Bell Peppers [(W=1) (H)]		
	Jalapeno Peppers [(F=1)]		
	Carrots [(H) (P=1)]		
	Grape Tomatoes [(H)]	REFRIC	GERATED
	Russet Potatoes [(Z=10)]		Hummus [(H=.5C) (F=1T)]
	Mini-English Cucumbers [(H)]		
	Salad Greens of Choice [(H)]		
	Beets [(H)]		
	Green Cabbage [(H)]		
	Cilantro [(F=1C)]		
	Flat Leaf Parsley [(W) (F=1C)]		
		FROZE	N
			Frozen Corn [(P=.5C)]
			Frozen Peas [(P=.5C)]
			Frozen Edamame [(P=.5C)]
DRY/C	ANNED/JARRED GOODS		
	Toasted Sesame Seeds [(P)]		
	Rice Vinegar [(P=1T)]	SPICES	
	Distilled White Vinegar [(W=2t) (S=2t)]		Dried Basil [(W=1.5t) (S=1t)]
	Apple Cider Vinegar [(H=.25C)]		Chili Powder [(S=.25t)]
	Tomato Paste [(S=1T)]		Coriander [(F=1t)]
	14.5 oz. can Petite Diced Tomatoes [(W=1) (S=1)]		Cumin [(F=1T)]
	15 oz. can Great Northern Beans [(W=2)]		Garlic Powder [(W=1t) (S=1t) (H=.5t) (F=1.5t)]
	16 oz. can Kidney Beans [(S=1)]		Italian Seasoning [(W=.5t)]
	15 oz. can Chickpeas [(H) (F=2)]		Onion Powder [(W=1t) (S=1t)]
	Nutritional Yeast [(W=3T) (S=.25C)]		Dried Minced Onions [(W=2T) (S=2T)]
	Baking Powder [(F=2t)]		Dried Oregano [(W=1.5t) (S=1.5t)]
	Baking Soda [(S=.25t)]		Zaatar [(Z=3T)]
	Tahini [(F=.25C)]		Sea Salt
	Pure Maple Syrup [(S=1t)(H=1T+1t) (P=2T)]		Black Pepper
	Canned Pineapple in 100% natural juice [(P=2C)]		
	Couscous [(H)]		
	Elbow Macaroni [(S= 8 oz.)]		
	Rice of choice [(W=.5C)]	MISC:	
	Brown Rice [(P=3C)]		
	Chili Garlic Sauce [(P=.5t)]		
	✓ Huy Fong Chili Garlic Sauce		
	Tamari [(P=3T)]		
	✓ San J Gluten Free Reduced Sodium		

Recipe Code: Oil Free Italian White Bean Rice Soup (W), Italian Veggie Pasta Skillet (S), Oil Free Simple Hummus Dressing Bowl (H), Pineapple Fried Rice (P), Baked Falafel (F), Oven Baked Zaatar Fries (Z)