Saving Dinner Shopping List

Week 6 Winter Menus

MENU

Day One: Honey Mustard Glazed Chicken Day Two: My Big Fat Greek Stuffed Peppers Day Three: Spiced Fish with Cilantro and Lime

Day Four: Turkey Jambalaya

Day Five: Cream of Broccoli Cheese Soup Day Six: Crockpot Tuscan Chicken and Beans

Shopping List

MEAT:

12 boneless skinless chicken breast halves

1/2 pound extra lean ground beef

6 fish fillets

3/4 pound kielbasa

Turkey breast cutlets (you need 4 cups)

CONDIMENTS:

Extra-virgin olive oil Honey (you need 1/4 cup)

Dijon mustard (you need 1/3 cup)

PRODUCE:

- 1 bunch green onions
- 3 pounds onions (keep on hand)
- 2 cloves garlic
- 2 large tomatoes
- 1 lime
- 1 lemon
- 1 bunch cilantro
- 1 pound mushrooms (pre-sliced, if available)
- 1 bunch carrots
- 1 bunch celery (you'll need 1 stalk)
- 6 bell peppers
- 5 pounds potatoes (enough for garlic mashed potatoes with 1 1/2 cups left over)
- **butternut squash (1 meal)
- **kale (1 meal)
- **sweet potatoes (2 meals)
- **spinach (2 meals)
- **baby carrots (1 meal)
- **cauliflower (1 meal)
- **1-2 heads lettuce (NOT Iceberg)

CANNED GOODS:

1 (14.5 oz.) can chicken broth

1 (2.25 oz.) can black olives - sliced

1 small jar roasted peppers

1 small jar marinated artichoke halves

1 (15 oz.) can diced tomatoes

1 jar spaghetti sauce (you need 1 1/2 cups)

1 (15 oz.) can cannellini beans (or use white beans if unavailable)

SPICES:

Paprika

Curry powder

Oregano

Basil

Thyme

Garlic powder

Pressed red pepper

Italian seasoning

DAIRY/DAIRY CASE:

1 cup Feta cheese Milk

1 bag low-fat cheddar cheese – shredded

**1 wedge Romano cheese

FROZEN FOOD:

1 (10 oz.) bag chopped broccoli

DRY GOODS:

1 pound brown rice

12 oz. spaghetti

BAKERY:

**whole grain rolls (enough for 1 meal)