Saving Dinner the Vegetarian Way Shopping List

Spring Menu — Week 3

MENU:

Day 1: Spaghetti with Rice 'n Grain Balls Day 2: "Just Peachy" Tofu Day 3: Minty Couscous Salad Day 4: Grilled Cheese with Avocado and Sun Dried Tomatoes Day 5: Beety Barley Pilaf Day 6: Cashew Lentil Loaf

CONDIMENTS

Olive oil French salad dressing Peach jam Dijon mustard **Salad dressing, your choice (2 meals) **Soy sauce, low sodium (if available) **Salsa, your favorite (try Chipotle Salsa!)

PRODUCE

3 pounds onions (keep on hand) **Additional 1 head garlic (7 cloves) **Additional (1 meal) 2 (14-16-oz.) packages firm tofu 3 tomatoes **Additional 3 tomatoes 1 red bell pepper 1 green chili pepper 6 carrots 1 bunch green onions 1 bunch parsley 1 bunch celery **Additional (1 meal) 9 lemons (need 1 1/4 cups juice) Fresh mint Fresh dill 1 bunch watercress **Spinach leaves (2 meals) **Salad toppings (2 meals) **Bok choy (1 meal) **Sugar snap peas (1 meal) **Grape tomatoes (1 meal) **Baby carrots (2 meals) **1 small cucumber **Russet potatoes (1 meal) **Broccoli (1 meal)

**1 ripe avocado

CANNED GOODS

- 1 (28-oz.) jar spaghetti sauce 1 (8-oz.) can tomato sauce 1 jar sun dried tomatoes, in oil
- 1 (16-oz.) jar pickled beets
- 3 (14.5-oz.) cans low sodium vegetable broth
- 2 (15-oz.) cans garbanzo beans

SPICES

Italian seasoning Garlic powder Caraway seeds

DAIRY/DAIRY CASE

Butter Eggs (3) Parmesan cheese (1 1/2 cups) Cheddar cheese (5 cups) Plain nonfat yogurt (1 cup)

DRY GOODS

Sugar Whole wheat flour Nonfat dry milk (1/3 cup) Golden raisins (1/2 cup) Cashews (1 cup) 12 ounces spaghetti noodles Brown rice (1 cup) **Additional (1 meal) Couscous (1 1/2 cups) Pearl Barley (2 cups) Lentils (2 cups) Yellow corn meal (3 ounces)

BREADS/BAKERY

12 slices whole grain bread **Whole grain rolls (1 meal)



SHOPPING LIST LEGEND

****** = Serving Suggestions

Purchase these ingredients if you are following our suggested side dishes. Purchase the quantity to meet your families' needs.

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