

Week 8 Grocery List

- 2 LARGE BUNCHES OF KALE
- 1 POUND CREMINI MUSHROOMS
- 32 OZ CHICKEN BROTH
- 16 OZ HEAVY CREAM (FOR EGGPLANT INVOLTINI & CASSEROLE)
- 1 BOX WILD RICE (ENOUGH FOR 4 C COOKED)
- GRUYERE CHEESE
- 2 SWEET ONIONS
- 2 SMALL ITALIAN EGGPLANTS
- 16 OUNCES RICOTTA
- 16 OZ TOMATO SAUCE
- GRATED PARMESAN CHEESE
- 1 ½ LBS SWEET POTATOES
- 1 YELLOW ONION
- 1 CAN BLACK BEANS
- 1 C FROZEN CORN
- HONEY
- 2 LIMES
- 1 BUNDLE FRESH CILANTRO
- 1 PACKAGE CORN OR FLOUR TORTILLAS
- ROMAINE LETTUCE OR PURPLE CABBAGE (TACO TOPPINGS)
- AVOCADO (TACO TOPPINGS)
- SHREDDED MONTEREY JACK (TACO TOPPINGS)
- SALSA (TACO TOPPING)
- 1 PACKAGE OF QUINOA
- 1 PACKAGE OF DRIED CRANBERRIES
- 1 BUNDLE CELERY
- CHOPPED PECANS
- WHITE WINE VINEGAR
- DRIED TARRAGON
- 4 C SHREDDED CHICKEN
- 4 RUSSET POTATOES (FOR CHICKEN SALAD SIDE)
- 2 BOXES ANNIE'S MAC & CHEESE
- 1 HEAD BROCCOLI
- 1 PACKAGE SHREDDED CHEDDAR CHEESE (FOR GRILLED CHEESE)
- AMY'S TOMATO BISQUE (AS MANY CANS AS YOU NEED)

INGREDIENTS ASSUMED ON HAND:

- BUTTER
- CUMIN
- PAPRIKA
- CORIANDER
- CAYENNE PEPPER
- VEGETABLE OIL
- MILK (2%)
- OLIVE OIL
- NUTMEG
- THYME (WILD RICE CASSEROLE CALLS FOR FRESH, I JUST USED DRIED)
- GARLIC
- WHOLE WHEAT BREAD
- SALT
- PEPPER
- FLOUR

