



FOOD BLOGGERS OF CANADA

WEEKLY MENU PLAN: JUNE 1, 2014 - JUNE 7, 2014

CONTRIBUTING BLOG: HIDDEN PONIES

www.foodbloggersofcanada.com

PANTRY STAPLES:

- CHICKEN STOCK
- BUTTER
- TACO SEASONING
- CHEDDAR CHEESE
- SALT & PEPPER
- OLIVE OIL
- DRY PASTA
- EGGS
- FLOUR
- GARLIC
- ONIONS
- QUICK OATS
- BROWN SUGAR
- ITALIAN SEASONING
- RANCH DRESSING
- DRIED THYME
- CAESAR DRESSING
- WORCESTERCHIRE SAUCE
- DRIED OREGANO
- SALSA
- RUSSET POTATOES

TO BUY:

- CHICKEN BREAST (BONELESS & BONE-IN)
- GROUND CHICKEN OR TURKEY
- GROUND BEEF
- ITALIAN SAUSAGE
- BACON OR DELI HAM
- REFRIGERATED SPINACH AND CHEESE RAVIOLI NOODLES
- DIJON MUSTARD
- PANKO BREAD CRUMBS
- TORTILLAS
- TORTILLA CHIPS
- HAMBURGER BUNS
- PARMESAN CHEESE
- RAW VEGGIES (CARROTS, CUCUMBER, CELERY, PEPPERS)
- BELL PEPPERS
- JALEPENO PEPPERS (OPTIONAL)
- LEMONS
- MUSHROOMS
- TOMATOES
- GREEN ONIONS
- HALF & HALF OR HEAVY CREAM
- MILK
- FETA CHEESE
- CREAM CHEESE
- WHITE WINE
- LETTUCE
- FRESH PARSLEY
- MOZERELLA AND/OR MONTEREY JACK CHEESE
- HAMBURGER BUNS
- PIZZA CRUST (OR MAKE YOUR OWN)