



FOOD BLOGGERS OF CANADA

WEEKLY MENU PLAN: JUNE 8, 2014 - JUNE 14, 2014

CONTRIBUTING BLOG: HUN...WHAT'S FOR DINNER?

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PANTRY STAPLES:

- ONION POWDER
- GARLIC POWDER
- CHIPOTLE SEASONING/CHILI POWDER
- ROSEMARY
- PAPRIKA
- DICED TOMATOES (SEASONED)
- CANNED CHICK PEAS
- FLOUR
- YEAST
- CARROTS
- CANNED BLACK BEANS
- BBQ SAUCE
- SALSA
- SOUR CREAM
- FROZEN CORN
- BROWN SUGAR
- SALT
- PEPPER
- BALSAMIC VINEGAR
- OLIVE OIL
- DRIED BASIL
- SUGAR
- LEMON JUICE
- DRIED OREGANO
- CHICKEN BOUILLON CUBES

TO BUY:

- BROCCOLI
 - ZUCCHINI
 - RED PEPPER
 - 2 RACKS PORK RIBS
 - GRAPE TOMATOES
 - BOCCANCINI
 - PRE WASHED BABY SPINACH
 - SMALL FLOUR TORTILLAS
 - BACON
 - CREAM CHEESE
 - JACK CHEESE
 - GREEN CHILES
 - MOZZARELLA
 - PIZZA SAUCE
 - PEPPERONI
 - FRESH PARSLEY
 - NAAN BREAD
 - PORK TENDERLOIN
 - MAPLE SYRUP
 - WHOLE GRAIN DIJON
 - LIMES
 - KALAMATA OLIVES
 - FRESH THYME
 - HUMUS
 - CUCUMBER
- HUMUS
 - CUCUMBER
 - FETA CHEESE
 - FRESH THYME
 - WHOLE GRAIN DIJON
 - LIMES
 - KALAMATA OLIVES
 - HUMUS
 - CUCUMBER
 - FETA CHEESE