

Week 11
MEAL PLAN
March 18 - 24

MONDAY

**Artichoke Grilled Cheese
 Tomato Soup
 Apple Slices**

TUESDAY

**Mexican Street Corn Soup
 Tortilla Chips**

WEDNESDAY

**Slow Cooker Pork Chops
 Egg Noodles
 Green Beans**

Pork chops will take 4 hours in the slow cooker.

THURSDAY

**Pizza
 Tossed Salad**

Prepare pizza dough ahead of time, it takes about 1-1/2 hours.

FRIDAY

**Leftovers
 - Mexican Soup
 - Pork Chops**

Soak black beans for tomorrow nights dinner.

SATURDAY

**Salsa Verde Chicken
 Spanish Rice
 Seasoned Black Beans**

Chicken will take 4 hours in the slow cooker.

SUNDAY

**Fried Chicken
 Mashed Potatoes
 Corn
 Biscuits
 Peanut Butter Pie**

Prepare pie 4 hours before serving.

SHOPPING LIST

Produce

- 2 apples
- 2 sm white onion
- 2 jalapeno
- garlic
- 1 bunch cilantro
- 1 salad bag
- 2 lb potatoes

Meat

- 6 (4 oz) pork chops, boneless
- 40 pepperoni slices
- 8 chicken breasts, boneless

Frozen

- 3 lb corn, frozen
- 2 (8oz) cool-whip
- 1 lb green bean, frozen

Refrigerated

- 8 slices pepper jack cheese
- 1 1/2 cup heavy whipping cream
- 2c mozzarella cheese, shred
- buttermilk
- 1 biscuit
- 1 (8oz) cream cheese

Canned

- 1 jar artichoke hearts, in water
- 1 lg can tomato soup
- 9 cups chicken stock
- 1 (15oz) tomato sauce
- 1 (16oz) salsa verde
- 1 (10oz) can diced tomatoes
- 1 (16oz) can black beans
- 1c creamy peanut butter

Dry/Baking

- 1 bag tortilla chips
- 1 (12oz) egg noodles
- 1 zeasty Italian seasoning mix
- 2c white rice
- 1 pkg taco seasoning mix
- 1 (9") Oreo pie crust
- 1 (.25oz) yeast

Bread/Bakery

- 1 loaf sourdough bread

Pantry

- butter
- milk
- flour, all-purpose
- what flour
- sugar
- confectioners sugar
- salt
- vegetable oil
- olive oil
- cumin
- chili powder
- ground mustard
- garlic powder
- paprika
- pepper
- cayenne pepper
- onion powder
- vanilla extract
- salad dressing

Miscellaneous