

Black Bean & Quinoa Freezer Burritos



Honey Balsamic Roasted Vegetable Lentil Salad



Southwest Egg Scramble



Creamy Wild Rice & Mushroom Soup



Walnut Chickpea **Burgers**



SHOPPING LIST

Canola oil (2 tablespoons)

THINGS YOU PROBABLY HAVE ON HAND

- Olive oil (about ½ cup) Maple syrup (1 tablespoon) Honey (1 ½ tablespoons)
- Chili powder (1 teaspoon)

FRESH PRODUCE

4 yellow onions

2 large tomatoes

🗌 1 bulb garlic

🗌 1 shallot

- Dried thyme (1 teaspoon)
- Paprika (about 1 teaspoon) 🗌 Salt
 - Pepper Red wine vinegar (1 tablespoon)
- Balsamic vinegar (1 ½ tablespoons) Smoked paprika (about 2 teaspoons)

 - 3 red bell peppers 1 bunch parsley
 - 🗌 1 bunch celery
 - 1 small red onion
- 1 bunch green leaf lettuce 🗌 1 zucchini
- 2 (8 ounce) packages baby bella mushrooms

DAIRY & OTHER REFRIGERATED ITEMS

- Shredded jalapeno cheese (1 cup) Crumbled feta cheese (about ¼ cup)
- Reduced fat sour cream (3/4 cup)6 large eggs

Cayenne pepper (1/4 teaspoon)

CANNED & JARRED GOODS

2 (14 ounce) cans black beans

Horseradish mustard (1/4 cup)

- 🗌 1 (14 ounce) can chickpeas
 - 🗌 Vegetable broth (4 cups)
- Vegan Worcestershire sauce (2 tablespoons)

GRAINS, LEGUMES, PASTA & BULK

- Shelled walnuts (about 1 ½ cups)
- Quick cooking wild rice (1 cup)
- Dried green lentils (1 cup)
- Ground flaxseed (1 tablespoon) Panko breadcrumbs (1 cup) Quinoa (1/2 cup)

- FROZEN
- Frozen corn (2 cups)

EVERYTHING ELSE

White wine (1/3 cup) 🗌 6 large whole wheat tortillas 🗌 6 burger buns

All-purpose flour (1/4 cup)

Ground cumin (1 tablespoon)

Soy sauce (1 tablespoon)

🗌 1 green bell pepper

2 jalapeno peppers

🗌 1 bunch cilantro

2 carrots