

Curried Red Lentil Quinoa Bowls with Cilantro-Mint Chutney

and Lemon Pasta

 \square 1 (12 oz.) bottle ale



SHOPPING LIST

Will Charles Mile Charley			
IUESDAY	THINGS YOU PROBABL Coconut oil (3 tbsp.) Maple syrup (1 tbsp.) Chili powder (2 tsp.) Apple cider vinegar (1 tbsp.) Madras curry powder (1 tsp.)	☐ Canola oil (about 1/3 cup) ☐ All-purpose flour (1 cup) ☐ Salt) ☐ Red pepper f	☐ Olive oil (about ½ cup) ☐ Garlic powder (1/2 tsp.) ☐ Pepper flakes (1/2 tsp.) ander (1/8 tsp.)
Beer Battered Tofu Tacos with Mango Salsa	FRESH PRODUCE 16 oz. button mushrooms 1 bulb garlic 3 lemons	2 yellow onions 2 broccoli crowns 1 mango	☐ 1 white onion ☐ 2 leeks ☐ 1 red bell pepper
WEDNESDAY	☐ 12 oz. mixed greens ☐ 1 bunch scallions ☐ 1 small piece ginger DAIRY & OTHER REFR ☐ 1 pound extra firm tofu	☐ 1 bunch fresh cilantro ☐ 1 avocado ☐ 3 limes	1 fed sch pepper 1 bunch fresh mint 4 sweet potatoes 4 beets
Roasted Vegetable Power Bowls	FROZEN ITEMS Frozen corn (1/2 cup)		
HURSDAY MANAGEMENT OF THE STATE OF THE STAT	CANNED & JARRED GOODS Roasted red bell peppers (1 cup) 1 (15 oz.) can black beans Vegetable broth (2 ½ cups) Tahini (2 tbsp.) 1 (16 oz.) jar enchilada sauce		
Freezer-Friendly Vegetable Enchiladas	GRAINS, LEGUMES, PASTA & BULK Nutritional yeast (3 tbsp.) Short grain brown rice (1 cup)		
FRIDAY	☐ Quinoa (2 cups) ☐ Split red lentils (1 cup) ☐ Golden raisins (2 tbsp.) ☐ Raw almonds (1 1/2 cups) ☐ Whole wheat penne pasta (10 oz.)		
Pogstad Broccoli	EVERYTHING ELSE		