tempeh tacos
mexican-style pizza with sweet potato crust

30 minute vegetarian pho

## pizza quinoa stuffed <br> portabella mushrooms

## THINGS YOU PROBABLY HAVE ON HAND

- olive oil (about 3 tbsp.)
- chili powder (about 2 tbsp.)
- ground cumin (about $11 / 2$ tbsp.)
- garlic powder (about 1 tbsp.)
- onion powder ( $11 / 2 \mathrm{tsp}$.)
- dried oregano ( $21 / 2 \mathrm{tsp}$.)
- smoked paprika (1/2 tsp.)
- red pepper flakes
- cooking spray
- salt
- pepper


## FRESH PRODUCE

- 4 jalapeño peppers
- 1 red onion
- 2 green bell peppers
- 1 sweet potato
- 1 bunch cilantro
- 2 avocados
- 3 limes
- 1 bunch green onions
- 6 oz . shiitake mushrooms
- 8 oz . bean sprouts
- 1 bunch fresh basil
- 1 garlic bulb
- 2 tomatoes
- 4 portabella mushrooms
- 2 c. baby spinach
- 1 lemon


## REFRIGERATED GOODS \& DAIRY

- shredded parmesan cheese ( $1 / 4$ cup)
- shredded mozzarella cheese (about 3 c .)
- 1 (8 oz.) package tempeh
- 1 egg
- butter (about $1 / 3$ cup)
- $\quad$ shredded mexican cheese blend ( $1 / 2 \mathrm{c}$.)


## CANNED \& JARRED GOODS

| diced tomatoes $(1 \mathrm{c})$. |  |
| :--- | :--- |
|  | chipotle peppers $(1 \mathrm{sp})$. |
|  | canned black beans $(1 / 2$ cup $)$ |
| $1(8 \mathrm{oz}$.$) can tomato sauce$ |  |

- liquid aminos ( $1 / 4$ cup) $\quad$ jarred salsa ( 1 c .)
- hoisin sauce (about $1 / 4$ cup)
- sesame oil (2 tsp.)
- 1 ( 8 oz.$)$ can tomato sauce $\quad$ vegetable broth ( 8 c .)


## GRAINS, LEGUMES, PASTA \& BULK

- quinoa ( $3 / 4$ cup)
- walnuts ( $1 / 4$ cup)
- rolled oats (3/4 cup)
- rice noodles ( 14 oz .)


## EVERYTHING ELSE

- 8 taco shells

