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MENU PLAN MONDAY

WEEK 55

Steak Soup

Mini Ham and Cheese Rolls

Skillet Enchiladas

BBQ Pulled Pork Nachos

Fruit Pancake Roll Ups

Produce:

1 onion
1½ C carrots, diced
1 C celery, diced
1½ cup potato, peeled and diced into 1 inch cubes
2 cloves garlic, minced
green onion

Prepared/Canned Foods:

4 cups beef broth
1 (14 oz) can petite diced tomatoes
1 (6 oz) can tomato paste
1 (15 oz) can corn
1 (16 oz) can BUSH'S pinto beans or BUSH'S Reduced Sodium pinto beans
1 (15 oz) can mild enchilada sauce
Cherry, strawberry or raspberry pie filling (I used cherry)
1 bag (around 12 oz.) triangle-shaped corn tortilla chips
1 can (16 oz) chili beans in medium sauce, undrained (I used Bush's)
1 container (18 oz) refrigerated seasoned shredded pork in original BBQ sauce (I used Curley's) or about 2 1/4 cup leftover bbq shredded pork
1 lb. creamy-style deli coleslaw, drained or leftover creamy coleslaw, drained

Breads/Rice/Pasta:

1 dozen dinner rolls or 2 dozen party rolls (I used 1 pkg of King's Hawaiian Sweet Rolls for half a recipe)
4 (8 inch) flour tortillas
Prepared pancakes (At least 8 inches in size) but pancake mix or ingredients need to prepare pancakes

Meat/Poultry/Seafood:

1 – 1 1/2 lbs. top sirloin steak, cut into cubes
1 lb. boneless skinless chicken breast cut into 1 inch pieces
½ lb thinly sliced ham

Dairy:

10 Tbsp butter
½ lb thinly sliced Swiss cheese
4 cups shredded cheddar cheese
sour cream

Pantry:

canola oil
flour
paprika
salt
pepper
Worcestershire Sauce
parsley
oregano
marjoram
brown sugar
dried minced onions
prepared mustard (I used Honey Dijon)
poppy seeds
olive oil
confectioners' sugar