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MENU PLAN MONDAY

WEEK 59

Stacked Tacos

Slow Cooker Chicken Teriyaki

Ham a la King

Overnight French Toast Bake with Berry Topping (make the morning of or night before)

Smoky BBQ Pork Sandwiches

Produce:

1 onion
2 cloves minced garlic
1 Tbsp chopped fresh ginger
diced green onion, optional
1 tablespoons minced fresh parsley
3 cup fresh strawberries, cut in quarters
chopped lettuce

Frozen:

1/2 cup frozen peas, thawed, optional(I left this out)
1 bag (12 oz.) frozen unsweetened mixed berries

Prepared/Canned Foods:

2 tablespoons diced pimientos
1 can (2-1/4 ounces) sliced ripe olives, drained or can of sliced mushrooms
1/4 cup orange juice
1 (16-20 oz) bottle BBQ Sauce, plus additional if desired for serving
2 (8 oz.) cans of tomato sauce
2 (14.5 oz.) diced tomatoes (I like to use the diced tomatoes with stuff in them, I usually use the kind with the onion in them)
2 cups salsa (I use mild, but adjust the spiciness to your liking by using medium or hot)
1 can condensed tomato soup
sliced olives

Meat/Poultry/Seafood:

2 lbs. boneless skinless chicken breasts
2 cups cubed fully cooked ham
2-3 lb boneless pork loin roast
2 lbs. ground beef

Breads/Rice/Pasta:

hot cooked rice
2 package (10 ounces) frozen puff pastry shells
8 eggs
3 cups half and half
12 cups cubed french bread (! loaf)
8-12 large buns (depending on the size of your roast)
30 fajita sized flour tortillas

Dairy:

1/4 cup butter
1-1/2 cups milk (I used skim)
3 slices process American cheese
sour cream
grated cheddar cheese

Pantry:

honey
soy sauce
rice wine vinegar
cornstarch
sesame seeds, optional
flour
1 teaspoon chicken bouillon granules or Better Than Bouillon
Worcestershire sauce
prepared mustard
sugar
ground cinnamon
salt and pepper
vanilla
paprika
garlic powder
dry mustard
liquid smoke
2 Tbsp taco seasoning