# WEEK 5: MENU

Grilled Tri-tip, pg 174 Fettuccine Alfredo, pg 38 Roasted Asparagus, pg 188

Chicken Cacciatora, pg 142 Polenta, pg 107 Green Beans, pg 195

Tri-tip Salad, pg 88 Creamy Tomato Soup, pg 86 Focaccia, pg 32

Penne with Asparagus, pg 132 Mediterranean Salad, pg 36

#### Dessert of the week:

Cinnamon Pear Cake, pg 222

## **GROCERY LIST**

## **WEEKLY** Ingredients

#### PRODUCE

- □ I head romaine lettuce
- □ 5 oz mixed greens
- □ 3 pounds fresh asparagus
- □ I pound fresh green beans
- □ I bunch fresh rosemary
- □ I bunch fresh thyme
- I bunch fresh basil
- □ I bunch flat leaf parsley
- I bunch fresh oregano

#### PANTRY

- □ 116-oz pkg polenta/cornmeal
- □ 3 I5-oz cans chicken broth
- □ I can black olives
- I 28-oz can, good quality, diced tomatoes
- □ I pound fresh fettuccine pasta

#### MEAT/POULTRY/FISH

- □ I pound chicken drumsticks
- I pound chicken thighs
- □ 12-pound tri-tip roast

#### DAIRY

- □ 8 oz blue cheese crumbles
- □ I pint heavy whipping cream
- 4 oz feta cheese

## MISCELLANEOUS

- □ 112-oz bottle club soda
- □ 8 oz dried cranberries
- □ I bag potato chips

# **PANTRY ESSENTIALS** (to have on hand)

#### STAPLES

- □ balsamic vinegar
- □ extra-virgin olive oil
- 🔲 olive oil
- □ sea salt, plain salt, pepper
- 🔲 garlic salt
- □ all-purpose flour
- □ active dry yeast
- □ plain tomato sauce
- walnuts
- penne pasta

#### FRIDGE

- eggs
- 🗆 milk
- □ butter
- □ heavy whipping cream
- Parmesan cheese, chunk and grated
- onion
- □ garlic cloves
- carrots
- □ celery
- Dijon mustard
- $\hfill\square$  dry white wine
- □ sun-dried tomatoes, oil-packed

### FRESH

- tomatoes
- 🗆 lemon
- HERBS AND SPICES
- nutmeg, ground

## ADDITIONAL

Ingredients for dessert

- 🗆 sugar
- brown sugar
- baking soda
- baking powder
- 🗆 cinnamon
- 🗆 ginger, ground
- nutmeg, ground
- pure vanilla extract
- □ ½ cup sour cream
- □ 2 large firm pears

Extra Items for Your Family: milk, eggs, bread, fruits, vegetables, etc.

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