ANNA



"The grand essentials of happiness; something to love, something to do and something to hope for."

Joseph Addison

/ DinnerPlan

MAY 13 - 17

MENU

MONDAY

VEAL AND SAUSAGE BURGER
WITH BASIL AIOLI

RECIPE

TUESDAY

CHICKEN, AVOCADO AND TORTILLA SALAD WITH LIME CILANTRO DRESSING

RECIPE

WEDNESDAY

CREAMY LINGUINE WITH BASIL PESTO AND PEAS

RECIPE

THURSDAY

DEEP DISH PIZZA
WITH SALAMI AND OREGANO

RECIPE

FRIDAY

STOVETOP SALT AND PEPPER RIB-EYE

RECIPE

CHECK LIST

MEAT/SEAFOOD	QUANTITY	EST COST
Ground veal Chicken breasts, bnls, skls Pepperoni, sliced Rib eye steaks	1 pound 4 breasts 2 ounces 4 (6-ounce) 1 1/2 " thick	\$13.00 \$14.00 \$ 4.00 \$48.00
PRODUCE	QUANTITY	EST COST
Romaine lettuce leaves Basil leaves Flat leaf parsley Red onion Cilantro Lime Napa cabbage Oregano Avocado	1 cup 1/2 cup 1/2 cup 1/2 medium 1/4 cup 1 1 small head 2 tablespoons	\$ 1.79 \$ 1.79 \$ 1.79 \$ 2.79 \$ 1.79 \$ 0.79 \$ 4.79 \$ 0.79 \$ 6.00
DAIRY	QUANTITY	EST COST
Egg Parmesan cheese chunk Ricotta cheese Shredded Monterey jack cheese 35% whipping cream Shredded mozzarella cheese Mozzarella balls (or bocconcini)	1 1 cup 1/2 cup 1/2 cup 1/4 cup 2 cups	\$ 0.79 \$ 5.79 \$ 3.79 \$ 1.99 \$ 2.79 \$ 2.79 \$ 8.79
BAKERY/MISC	QUANTITY	EST COST
Frozen baby peas Canned corn Artisan rolls Flour tortilla McCain's French Fries	1 cup 1/2 cup 6 2 (9-inch) 1 bag	\$ 1.39 \$ 0.79 \$ 6.79 \$ 1.79 \$ 3.79

MARI'S NOTES

NOTE: Fresh is best. Buy the best quality meats you can find. It's always best to go right to the source. Find the best butcher, or food market and educate yourself with the very best your money can buy.

PANTRY ITEMS

1 (1/2 -pound) package linguine

1 can (750 ml) whole San Marzano tomatoes

1 cup extra-virgin olive oil

1 tablespoon fast-rising yeast

1 tablespoon white wine vinegar

1/2 cup canola oil

1/2 cup mayonnaise

1/2 small onion

3 tablespoons salted butter

4 cloves garlic

4 cups all-purpose flour (Italian 00 flour if you can get it)

2 teaspoons balsamic vinegar