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| **ALDI Meal Plan week of 9/5/20 – Find the recipes at MashupMom.com** | |
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| **Sunday** | Homemade chicken soup, salad |
| **Monday** | Labor Day BBQ: Cheddar brats, pickle ranch chips, corn on the cob, grapes |
| **Tuesday** | Leftover chicken, mushroom, & mozzarella hand pies, leftover chicken soup, grapes |
| **Wednesday** | Slow cooker salsa pork tacos, black beans, carrot & celery sticks |
| **Thursday** | Southwest pulled pork & potato bowls, salad |
| **Friday** | Pork & spinach baked taquitos, salad |
| **Saturday** | Leftovers – pizza night – or carryout |

**Shopping list (through 9/5):**

*Dairy & refrigerated*

8 oz Happy Farms cream cheese, $1.29 (Tues, Fri)  
Bake House Creations refrigerated pie crust, $1.69 (Tues)  
8 oz Happy Farms block mozzarella, $1.69 (Tues, Thurs)  
12 oz Happy Farms shredded cheddar, $2.89 (Weds, Thurs, Fri)

*Grocery*

L’Oven Fresh hot dog buns, $.85 (Mon)  
Clancy’s fried pickle ranch chips, $1.69 (Mon)  
16 oz Casa Mamita organic chipotle-lime salsa, $2.29 (Weds)  
2 packs El Milagro flour tortillas, $1.96 (Weds, Fri)  
2 cans Dakota’s Pride black beans, $.96 (Weds, Thurs)  
4 oz Pueblo Lindo chopped green chiles, $.69 (Weds)

*Meat*

4.5 lb whole chicken, $4.28 (Sun, Tues)  
Parkview cheddar brats, $2.49 (Mon)  
6 lbs boneless pork butt, $8.94 (Weds, Thurs, Fri)

*Produce*

2 four packs corn on the cob, $5.98 (Mon, Thurs)  
2 lbs green grapes, $1.98 (Mon, Tues)  
2 lbs carrots, $1.29 (Sun, Weds)  
16 oz organic spring mix salad, $3.69 (Sun, Thurs, Fri)  
8 oz bag spinach, $1.39 (Fri)  
Bunch green onions, $.79 (Sun, Thurs, Fri)  
Bunch cilantro, $.79 (Weds)  
1 cucumber, $.59 (Thurs, Fri)  
8 oz whole mushrooms, $.99 (Tues)  
3 lbs yellow onions, $2.09 (Sun, Mon, Tues, Weds, Thurs  
3 heads garlic, $1.19 (Sun, Tues, Weds, Thurs, Fri)  
24 oz Dynamic Duo potatoes, $2.99 (Thurs)  
Celery, $1.29 (Sun, Weds)  
Pint grape tomatoes, $1.89 (Sun, Fri)  
2 Roma tomatoes, $.40 (Mon)  
2 avocados $1.78 (Weds)

**Total: $60.83**

***Staple items you’ll need – AKA: Pantry spices & condiments used in this week’s recipes.***

*Olive oil, butter, bay leaf, parsley, turmeric, sea salt, Kosher salt, seasoned salt, black pepper, thyme, cayenne, smoked paprika, chili powder, oregano, cumin, garlic powder,*

*Note: In many cases you can substitute for and/or omit some of these, depending on the recipe. Read through the recipes to see where you may need to re-stock your pantry staples.*