

# this week for dinner™

## week 502 menu

### MENU (underlined words indicate hyperlinks to recipes)

- monday:** labor day - cookout on the grill!
- tuesday:** [pulled pork](#) sandwiches with [coleslaw](#)
- wednesday:** baked potato bar
- thursday:** [pollo guisado](#) burritos
- friday:** leftovers
- saturday:** takeout night
- sunday:** chicken caesar salad with [garlic knots](#)
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### INGREDIENTS

- meat for grilling
  - fresh fruit
  - salad fixings
  - onions
  - can green chiles
  - boneless pork loin roast
  - hoagie rolls
  - coleslaw mix
  - russet potatoes
  - bacon
  - green onions
  - sour cream
  - broccoli
  - bell pepper
  - can plum tomatoes
  - tortillas
  - lettuce
  - tomatoes
  - avocados
  - cheese
  - croutons
  - fresh parmesan cheese
  - fresh garlic
- fridge/pantry/spice cupboard  
staples needed:
- salt & pepper
  - 8-oz can tomato sauce
  - bbq sauce
  - sugar
  - spices: chili powder, cumin, oregano, cinnamon, cayenne, poppy seeds
  - mayo
  - canola oil
  - vinegar
  - butter
  - b/s chicken breasts
  - flour
  - caesar dressing
  - active dry yeast