

this week for dinner™

week 365 menu

MENU (underlined words indicate hyperlinks to recipes)

- monday:** [cream of mushroom soup](#) + crusty bread
- tuesday:** [island pork and sticky coconut rice](#) + salad
- wednesday:** [kitchen sink quesadillas](#) with [gaucamole](#) and chips
- thursday:** leftovers
- friday:** homemade pizza night ([crust](#) and [no-cook sauce](#))
(flavors: plain cheese and [honey goat cheese with caramelized onions](#))
- saturday:** eat out
- sunday:** [sweet korean beef bbq tacos](#)
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INGREDIENTS

- 1 pound white mushrooms
- 2 shallots
- 16 oz heavy cream
- crusty bread
- ~2-1/2 lb. pork tenderloins
- 15-oz. can coconut milk
- flour tortillas (2 meals)
- shredded Mexican cheese blend
- 1 can corn
- 1 can black beans
- small red onion
- fresh cilantro
- 3 limes
- romaine lettuce
- avocados
- mozzarella cheese (regular & fresh)

- honey goat cheese
- yellow onion
- Campbell's sweet korean bbq dinner sauce
- chuck roast
- coleslaw mix (no dressing)
- sour cream

fridge/pantry/spice cupboard staples needed:
lemon juice, butter, dried thyme, bay leaf, salt, pepper, chicken broth, flour, olive oil, ground cumin, chili powder, cinnamon, brown sugar, fresh garlic, tabasco sauce, jasmine rice, sugar, milk, salsa, corn chips, garlic powder, onion powder, red pepper flakes, flour, active dry yeast, 28-oz can whole tomatoes, dried oregano, red wine vinegar,