

Week of June 15, 2019

- a. Tacos with Salsa Meatloaf
- b. Chicken and Coconut Soup
- c. Salmon Salad
- d. Grilled Brats & Grandpa's Cucumber Salad
- e. Grilled Drumstick Nachos
- f. Grilled Stuffed Peppers

Letters after ingredients show which recipe the ingredient is used in.

Produce

Taco & nacho toppings as desired (a, e)

Veggies for a week of lunches

1 bunch green onions (b)

2 lemongrass sticks (b)

2 T ginger (b)

¼ C basil (b)

1 C celery (c)

½ C shallots (c)

3 T dill (c)

2 cucumbers (d)

2 sweet bell peppers (f)

1 T fresh thyme (f)

Fruit for a week of lunches

2 limes (b)

½ lemon (d)

TC Farm Meat & Produce

Deli meats for lunches

Taco meatloaf - 1 pack for dinner for 4-6 people; more if you want leftovers (a)

1 whole chicken or 1 pack of thighs or breasts (b)

2 c. mushrooms (b)

1 package brats (d)

Chicken drumsticks or wings (e)

1.5-2lb fresh wild salmon fillets (sorry ... we don't carry these ... yet) (c)

Dairy

Cheeses for lunches

Cheese for tacos & nachos (a, e)

Sour cream (a, d, e)

1 T milk (*d*)
4 oz cream cheese (*f*)

Pantry supplies

Tortillas (*a*)
Corn chips (*e*)
2 14-oz cans coconut milk (*b*)
 $\frac{1}{4}$ C fish sauce (*b*)
2 t chili-garlic sauce (*b*)
3 T capers (*c*)
2 T white wine vinegar (*c*)
 $\frac{1}{4}$ T garlic powder (*d*)
 $\frac{1}{8}$ oz pine nuts (*f*)

Olive oil
Salt
Pepper