

WEEKLY MENU PLAN: August 4th - August 10th

CONTRIBUTING BLOG: The Tiffin Box

www.foodbloggers of canada.com

PANTRY STAPLES:		TO BUY:	
RICE (I LIKE TILDA BASMATI)	YOGURT	CURRY LEAVES	
RED WINE VINEGAR	MILK	FRESH GINGER	
DESSICATED COCONUT	☐ EGGS	GREEN CHILLIES	
GRAPESEED OR CANOLA OIL	BAY LEAVES	TOMATOES	
CANNED CRUSHED TOMATOES	☐ BLACK CARDAMOM	☐ BEET GREENS	
COCONUT MILK	☐ BLACK PEPPER	WHIPPING CREAM	
DRIED MUSHROOMS	☐ CARDAMOM	☐ HALF AND HALF	
RED LENTILS	CASSIA BARK	☐ BUTTER (SALTED AND UNSALTED)
VEGETABLE STOCK OR BOUILLON	CAYENNE PEPPER	CUCUMBER	
SUGAR	☐ CHILLIES	MUSHROOMS	
BROWN SUGAR	☐ CLOVES	SUNDRIED TOMATOES	
PECANS	CORIANDER	☐ PINE NUTS	
00 ITALIAN FINE GROUND FLOUR	CUMIN	■ BLACK OLIVES	
BREAD FLOUR	CURRY LEAVES	FETA CHEESE	
INSTANT YEAST	FENUGREEK SEEDS	FRESH ARUGULA	
TRUFFLE OIL	GROUND GARLIC	FRESH BELL PEPPERS	
CASHEW NUTS	GROUND GINGER	TURKEY BREASTS	
QUINOA	MACE MACE	FRESH ROSEMARY	
CANNED CHICKPEAS	MUSTARD SEEDS	☐ CHICKEN THIGHS	
RAISINS	NUTMEG	PIMM'S NUMBER 1	
SEA SALT	☐ OREGANO	GINGER ALE	
ONIONS	☐ PAPRIKA	FRESH MINT	
GARLIC	STAR ANISE	FRESH CILANTRO	
LEMONS	TURMERIC	☐ CARROTS	
PARMESAN CHEESE		FRESH FRUIT (STRAWBERRIES, K	IWI,