

WEEKLY MENU PLAN: November 2nd - November 8th

CONTRIBUTING BLOG: sondibruner.com

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PANTRY STAPLES: TO BUY: ONION COCONUT OIL **GARLIC GINGER** SALT CRIMINI MUSHROOMS CUMIN **BELL PEPPER** TURMERIC **BOK CHOY** CAYENNE PEPPER **TEMPEH** □ CARDAMOM FIRM TOFU CORIANDER CARROTS ☐ SUNFLOWER SEED BUTTER FENNEL SEEDS BROCCOLI BASIL KALE OREGANO **PARSLEY** SAGE TAHINI PARSLEY MEDJOOL DATES **CHILI POWDER GREEN ONIONS GLUTEN-FREE TAMARI OR GLU** TEN-FREE SOY SAUCE DAIKON DRIED GREEN LENTILS **GREEN ONION** DRIED CHICKPEAS **MUSTARD GREENS** DICED TOMATOES RICE VERMICELLI MAPLE SYRUP DELICATA SQUASH GLUTEN-FREE PASTA ALMOND MILK GLUTEN-FREE ROLLED OATS **NUTRITIONAL YEAST** DIJON MUSTARD CELERY **CAULIFLOWER**