

<u>Baking</u>

- □ 1 1/4 cups (185g) self-raising flour
- □ 1 tablespoon honey
- □ 1 tablespoon honey (or your desired sweetener)
- □ 1 teaspoon honey I used local honey from the Farmer's Market
- □ 1/4 tsp sugar (\$0.02)

<u>Beverages</u>

- □ 1/4 cup orange juice freshly squeezed
- Canned & Packaged
- □ ¾ cup black beans, canned, rinsed and drained
- □ 10g chopped dried porcini mushrooms
- □ 400g can brown lentils
- □ 1 tablespoon white (shiro) miso
- □ 4 cups (1L) Massel Chicken Style Liquid Stock
- □ 1 Tbsp tomato paste (\$0.05)

<u>Cheese</u>

- □ 1 (8 ounce) package cream cheese, softened
- □ 4 oz. feta (\$1.65)
- 150g Greek feta, thinly sliced
- \Box ½ cup cheddar cheese, or Monterey Jack
- □ 1 parmesan rind, plus extra grated parmesan to serve

Condiments & Oils

- □ 1 batch Carrot Ginger Dressing (see below)
- Creamy Salsa Dressing
- □ Tomato Basil Vinaigrette
- □ 1/2 teaspoon toasted sesame oil
- □ 1/4 cup (60ml) sunflower oil
- □ 2 tbs extra virgin olive oil
- □ 2 tablespoons avocado oil or olive oil (or any mild-flavored cooking oil)
- \Box 5 teaspoons olive oil , divided
- □ 6 Tbsp olive oil (\$0.96)
- □ ½ cup salsa
- □ 2 Tbsp red wine vinegar (\$0.20)
- □ 1/4 cup rice wine vinegar
- Dairy & Eggs
- □ 2 eggs, separated
- 1 cup (250ml) milk
- □ 1 cup sour cream
- □ ½ cup sour cream, or plain greek yogurt
- Frozen
- $\hfill\square$ Water and ice cubes as required
- □ Herbs & Spices
- □ 1/2 tsp dried basil (\$0.05)

- □ ¼ teaspoon chili powder
- Pinch of chilli flakes
- $\hfill\square$ 1 long red chilli, thinly sliced into rings
- □ ¼ cup cilantro leaves
- □ 1 cup roughly-chopped fresh cilantro leaves
- □ ¼ teaspoon coriander
- $\hfill\square$ 1 1/2 tsp each ground cumin & ground coriander
- □ ¾ teaspoons cumin
- □ 1 teaspoon dried dill weed
- □ ¼ teaspoon garlic powder
- □ 1/4 tsp garlic powder (\$0.02)
- ☐ ¼ teaspoon garlic salt
- □ 1 tablespoon finely-chopped fresh ginger

Micro herbs or other herbs, to serve

- □ Handful mint leaves
- \Box 1/2 cup mint leaves, thinly sliced, plus extra leaves to serve

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- □ ¼ teaspoon onion powder
- □ ¼ teaspoon dried oregano
- \Box 1 teaspoon paprika , sweet or smoked
- □ ½ teaspoon black pepper
- □ Kosher salt and black pepper, to taste
- □ 1/4 tsp freshly cracked black pepper (\$0.02)
- □ ¾ teaspoon kosher salt
- 1/4 tsp salt (\$0.02)
- □ 1 (1 ounce) package ranch seasoning mix
- Chicken Taco Seasoning
- $\hfill\square$ 2 teaspoons chicken taco seasoning, reserved from above
- □ 1 tbs chopped tarragon leaves
- □ 1 tbs thyme leaves

<u>Meat</u>

- 1 pound boneless skinless chicken breast, 2 pieces
- □ 2 large chicken breasts
- Pasta & Grain
- □ 1/2 lb. rotini pasta (\$0.38)
- \Box 1½ cups mixed brown and red rice (or 1 cup brown rice and ½ cup red rice)

<u>Produce</u>

- \Box 1 medium avocado, ½" dice (1 cup)
- $\hfill\square$ 1 avocado, peeled pitted and diced
- □ ¼ cup blueberries
- □ 1 ¹/₂ cups chopped fresh broccoli
- 1 lb. broccoli (\$0.89)
- □ 2 cups finely-chopped broccoli florets
- □ 2 cups finely-chopped red cabbage

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- □ 1 carrot, grated
- □ 1 large carrot, peeled and roughly-chopped
- □ 1 cup matchstick (shredded) carrots
- □ 1 stalk celery, thinly sliced
- □ ¾ cup corn kernels, canned or grilled
- □ 200g baby cucumbers (or 2 Lebanese cucumbers), cut into thin wedges
- □ 3 garlic cloves, thinly sliced
- □ 3 cups finely-chopped* kale leaves
- $\hfill\square$ 1/2 bunch kale, leaves and stalks separated
- □ Zest and juice of 1 lemon
- □ 5 lemons
- □ 8 cups romaine lettuce, ½" thick slices
- 2x salad
- □ Salad leaves, to serve
- □ Finely grated zest & juice of 1 lime, plus lime wedges to serve
- □ 1/2 teaspoon lime juice
- □ 500g mixed mushrooms, larger ones chopped
- □ 1 small onion, finely chopped
- □ 1/3 cup thinly-sliced green onions
- \Box 1/4 cup diced red onion, 1/4" dice
- \Box 1/2 cup diced red onion (\$0.16)
- □ 2 oranges
- □ 3 cups peaches peeled, sliced
- □ 1 red bell pepper, chopped
- □ 1/4 cup pineapple chunks with juice, use chunks in natural juice without added sugar
- \Box ½ cup halved and thinly-sliced radishes
- □ 1 cup raspberries fresh
- □ 2 spring onions, finely chopped
- 10-12 nos strawberries
- □ 1 cup cherry tomatoes, halved
- □ 2 zucchini (about 240g), coarsely grated

Refrigerated

□ 2 (8 ounce) packages refrigerated crescent rolls

<u>Snacks</u>

- \Box ½ cup crushed corn tortilla chips
- □ 1/2 cup toasted slivered almonds
- □ 1/4 cup unsalted sunflower seeds (\$0.25)

<u>Other</u>

□ 3 eschalots, thinly sliced