# **GROCERY LIST**



# PROTEIN

• 30 oz. cooked beef Pot Roast

# PRODUCE

- 1 Tbsp. chopped fresh parsley
- Chopped fresh basil (garnish)
- 2 tsp. minced garlic
- 5 oz. fresh spinach, chopped
- Celery
- Carrots
- Green onions (thin strips)
- Cucumber (thin strips)
- Avocado (thin strips)

# DRY GOODS/PANTRY

- 20 uncooked jumbo pasta shells (about 8 oz.)
- 1 jar (24 oz.) pasta sauce
- 2 cups cooked white rice
- 4 sheets nori (dried seaweed) (about 8-inch squares)
- <sup>1</sup>/<sub>4</sub> cup Asian-style dressing
- Soy sauce (optional dipping sauce)
- Wasabi paste (optional topping)
- Pickled ginger (optional topping)
- 1 (12 oz.) can artichoke hearts, drained
- 1 tsp. freshly ground black pepper
- 2 tsp. granulated garlic

#### REFRIGERATOR

- 1 cup low-fat cottage cheese
- 8 oz. cream cheese
- <sup>3</sup>⁄<sub>4</sub> cup grated Parmesan cheese
- $\frac{1}{2}$  cup shredded Parmesan cheese
- l cup mozzarella cheese
- <sup>3</sup>⁄<sub>4</sub> cup sour cream
- l large egg, slightly beaten

# **FULL RECIPES**

**Beefy Italian Stuffed Shells** 

Sushi-Style Beef Roll

Cheesy Beef Artichoke Dip