

	Vegan Three-Bean Salad		Baked Chicken Taquito Nachos		Beef Short Ribs with Chipotle Sweet Potatoes		Moroccan Stew
	Double to make 12 lunches		Double for 2 dinners		Produce:		Produce:
<input type="checkbox"/>	Produce:		Produce:	<input type="checkbox"/>	2 garlic cloves	<input type="checkbox"/>	Onion
<input type="checkbox"/>	1 red onion	<input type="checkbox"/>	3 green onions	<input type="checkbox"/>	Red onion	<input type="checkbox"/>	3- Garlic cloves
<input type="checkbox"/>	2 garlic cloves	<input type="checkbox"/>	1 jalapeno (optional)	<input type="checkbox"/>	1.5-2 lbs sweet potatoes	<input type="checkbox"/>	Small butternut squash
<input type="checkbox"/>	Cucumber	<input type="checkbox"/>	1 bell pepper	<input type="checkbox"/>	Cilantro	<input type="checkbox"/>	Red bell pepper
<input type="checkbox"/>	Bell pepper	<input type="checkbox"/>	1 garlic clove	<input type="checkbox"/>	Green veggie(I used broccoli)	<input type="checkbox"/>	Ginger
<input type="checkbox"/>	Parsley	<input type="checkbox"/>	Avocado (optional topping)	<input type="checkbox"/>	Lime (optional topping)	<input type="checkbox"/>	Zucchini (optional)
<input type="checkbox"/>	Mint		Pico ingredients:		Meat:	<input type="checkbox"/>	Arugula (optional topping)
<input type="checkbox"/>	2 lemons	<input type="checkbox"/>	1 tomato	<input type="checkbox"/>	2lb boneless short ribs		Grocery:
	Grocery:	<input type="checkbox"/>	1/4 red onion		Grocery:	<input type="checkbox"/>	Red lentils
<input type="checkbox"/>	1-14 oz chickpea	<input type="checkbox"/>	1/2 jalapeno	<input type="checkbox"/>	Olive oil	<input type="checkbox"/>	15 oz can garbanzo beans
<input type="checkbox"/>	1- 14 oz kidney beans	<input type="checkbox"/>	1 garlic clove	<input type="checkbox"/>	Chili powder	<input type="checkbox"/>	Cumin
<input type="checkbox"/>	1- 14 oz black beans	<input type="checkbox"/>	1 lime	<input type="checkbox"/>	Cumin	<input type="checkbox"/>	Turmeric
<input type="checkbox"/>	Olive oil		Meat:	<input type="checkbox"/>	Cocoa powder	<input type="checkbox"/>	Paprika
<input type="checkbox"/>	Salt	<input type="checkbox"/>	2 cups shredded chicken (I used a rotisserie)	<input type="checkbox"/>	Smoked paprika	<input type="checkbox"/>	Cinamon
<input type="checkbox"/>	Pepper		Grocery:	<input type="checkbox"/>	Oregano	<input type="checkbox"/>	15 oz Tomato sauce
		<input type="checkbox"/>	Apple cider vinegar	<input type="checkbox"/>	Beef stock	<input type="checkbox"/>	Vegetable broth
		<input type="checkbox"/>	Taco sauce	<input type="checkbox"/>	Butter	<input type="checkbox"/>	Quinoa
		<input type="checkbox"/>	Taco seasoning	<input type="checkbox"/>	Coconut milk	<input type="checkbox"/>	Salt
		<input type="checkbox"/>	12 corn tortillas	<input type="checkbox"/>	Chipotle in adobo	<input type="checkbox"/>	Pepper
		<input type="checkbox"/>	4oz Mexican cheese	<input type="checkbox"/>	Garlic powder	<input type="checkbox"/>	Coconut yogurt (optional topping)
		<input type="checkbox"/>	Cumin	<input type="checkbox"/>	Salt		
		<input type="checkbox"/>	Olive oil	<input type="checkbox"/>	Pepper		
		<input type="checkbox"/>	Sour cream (optional topping)	<input type="checkbox"/>	Jicama(optional topping)		
		<input type="checkbox"/>	Guacamole (optional topping)	<input type="checkbox"/>	Jalapeno (optional topping)		