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Common ingredients in this planner are beef tenderloin steaks, blue cheese, fennel, goat cheese, romaine lettuce, and rotisserie chicken.

SHOPPING LIST

FIG SUBSTITUTES: You can substitute the dried figs and figlets for one another, if you like.

produce

- Anjou pear, 1
- dried figs
- small dried Mission figs (figlets), 8
- fennel bulbs with stalks, 3
- fresh cilantro
- fresh chives
- fresh parsley
- fresh rosemary
- garlic
- green onions, 1 bunch
- lemons, 2
- lime, 1
- navel oranges, 2
- plum tomatoes, 2
- radishes, 6
- red onions, 3
- romaine lettuce, 2 heads
- shallots, 1
- sweet butter-blend salad greens, 1 (6.5-ounce) package

meat/fish/poultry

- bacon
- beef tenderloin steaks, 6 (4-ounce) steaks
- rotisserie chicken breast, about 3½ breast halves
- ground sirloin, 1 pound

dairy

- ½-less-fat cream cheese, 12 ounces
- blue cheese, 1 ounce

- goat cheese, 11.7 ounces
- nonfat buttermilk
- plain 2% reduced-fat Greek yogurt, 1 (7-ounce) container
- tub-style ⅓-less-fat cream cheese, 4 ounces

staples

- balsamic vinegar
- chickpeas, 1 (16-ounce) can
- canola mayonnaise
- cinnamon-raisin swirl mini-bagels, 1
- dry-roasted salted cashews
- garlic pepper
- honey
- hot sauce
- light balsamic and basil vinaigrette
- pitted kalamata olives
- sherry vinegar
- tawny port or other sweet red wine
- walnuts, 2.4 ounces
- white-wheat hamburger buns, 4 (1.8-ounce) buns

miscellaneous

- fig preserves
- mango chutney
- pimientos del piquillo peppers, 2 (9.5-ounce) jars
- steamed ready-to-eat lentils, 1 (17.63-ounce) package