

Pantry Inventory

Just like mom used to say, "We've got food at home." Keep a list of what you have on hand and cut costs by getting creative about incorporating these items into your meal plan.



Canned Goods	Qty	Use By Date



Grains & Pasta	Qty	Use By Date



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Oils, Vinegars, Sauces	Qty	Use By Date

21



Baking Supplies & Spices	Qty	Use By Date



Pantry Inventory





Restock Shopping List



Miscellaneous	Qty	Use By Date

Avocados

How many of each type do you have on hand?







Just Right

Eat Me Yesterday!



Meal Ideas

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Fridge & Freezer Inventory

Is your crisper drawer a graveyard of forgotten greens? Close up shop as a temporary stop between the market and the trash can by keeping track of what's available.



Protein	Qty	Use By Date



Qty	Use By Date
	Qty



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Fruit & Juice	Qty	Use By Date

211



Dairy	Qty	Use By Date





Fridge & Freezer Inventory

Qty	Use By Date
	Qty

*	2	

Miscellaneous	Qty	Use By Date



Restock Shopping List



Meal Ideas







Weekly Meal Planner

Fight the temptation of take-out by answering the age-old question of "What are we going to eat?" in advance. Include some simple no-prep/lowprep options for when you're craving convenience.

Week of:





Recipe Cards

Bring something new to the table by expanding your recipe repertoire. Research a few meal options that include low cost ingredients or items you often already have on hand.

Recipe	Directions	
Prep Time: Cook Time:		
Ingredients		

Recipe		Directions	****
Prep Time:	Cook Time:	-	
ingredients			





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