

**Feed a party of 8 for Game Day
for around \$40!** 

The Menu



Vegetarian Chili

Nachos

Chicken Sliders

French Onion Dip

Store-Bought Mini Cupcakes

Recipes linked!



BUDGET BYTES

Find more recipes at www.budgetbytes.com

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Grocery List

- Hawaiian sweet rolls (\$3.48 – You can get these even cheaper if you can find store brand! My Walmart was sold out.)
- 16 oz. dry pinto beans (\$1.00)
- Green onions (\$1.07)
- 1 green bell pepper (\$0.86)
- 1 jalapeño (\$0.16)
- 4 yellow onions (\$3.47)
- 15 oz. can whole kernel corn (\$0.72)
- 4 oz. can diced green chiles (\$0.88)
- 28 oz. can diced tomatoes (\$1.62)
- 6 oz. can tomato paste (\$0.78)
- Ripple potato chips (\$1.50 – or whatever you like to pair with dip!)
- Tortilla chips (\$2.02)
- 8 oz. block cream cheese (\$1.56)
- 1 lb. sharp cheddar cheese (\$3.58)
- 14 oz. sour cream (\$2.32)
- 1 rotisserie chicken (\$5.97)
- Bakery cupcakes (\$3.98)

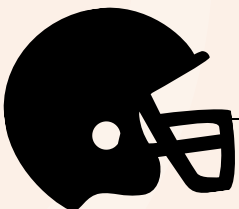


Subtotal: \$37.51

Tips to Stay Under Budget!

Start with what you already have. These recipes rely on a few pantry basics, like spices for the chili and butter for brushing the slider buns. Check what you already have before heading to the store so you're not buying ingredients twice.

Make ingredients work double duty. We specifically chose recipes that can share the same ingredients, and some of the finished dishes can be repurposed across the spread too! The chili, for example, also works on the nachos, and the onions add flavor to both the sliders and the French onion dip. Get more tips and all the recipes [HERE!](#)



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