

MENU #1

MEAL PLAN



MONDAY
Chicken Stir Fry



TUESDAY

Taco Salad



WEDNESDAY

Stuffed Pepper Soup



THURSDAY

Garlic Parmesan Wings



FRIDAY
Grilled Salmon



SOUP OF THE WEEK

Classic Borscht



WEEKEND WONDER

Banana Walnut Apple Bread





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MEAT / CEAFOOR

Ground black pepper: 1 tsp (W)

Garlic parsley salt: 2 tbsp (TH, F)

homemade — see below): 2 tbsp (T)

*Taco seasoning (bought or

Smoked paprika: 1 tsp (TH)

Bay leaves: 3 (W)

SHOPPING LIST

PRODUCE	MEAT / SEAFOOD
Bell peppers: 1 red, 1 green, 1 your choice (M,W) Broccoli florets: 3.5 cups/8 oz (M) Onion: 2 large (M,W) Green onions: 1 bunch (M, T) Romaine lettuce: 10 oz (T) Grape tomatoes: 1 ½ cups (T) Avocado: 1 large (T) Fresh ginger: 1 tbsp (M) Cilantro: ¼ cup (T) Carrots: 2 medium (W)	 Boneless chicken thighs: 2 lbs (M) Ground Beef (85% lean): 2 lbs (T, W) Chicken wings: 2 lbs (TH) Salmon fillet (skin on): 2 lbs (F) DAIRY / REFRIGERATED Mexican cheese (shredded): 1 cup (T) Sour cream: ⅓ cup (T) Half and half: ½ cup (W)
PANTRY / OTHER	

NOTES:

Soy sauce: ½ cup (M)

Brown sugar: 2 tbsp (M)

Tomato sauce: 10 oz (W)

Basmati rice: ½ cup (W)

Beef broth: 6 cups (W)

Sesame oil: 3 tbsp (M)

Salt: 1 tbsp (W)

Salsa (chef's favorite): ½ cup (T)

Oil (olive or avocado): 3 tbsp (M, F)

Corn starch: 1 tbsp (M)

- If planning to make any of the secondary suggested recipes (weekend wonder & soup of the week), make sure to add those ingredients to your shopping list
- With any extra produce such as veggies and extra cheese, combine it to make a salad, breakfast burrito, or air fryer quesadillas.
- *If you're making our <u>homemade taco seasoning</u>, check that you have at least one tablespoon each of sea salt, smoked paprika, chili powder, onion powder, cumin, garlic powder, oregano, and black pepper. Or, use a premixed version!