

# MENU #4

**MEAL PLAN** 



MONDAY

Chicken Ranch Wraps



TUESDAY

Mexican Stuffed Bell
Peppers



WEDNESDAY

Classic Chicken Kiev



THURSDAY

Sheet Pan Chicken Thighs



**FRIDAY**Grilled Lobster Tail



SOUP OF THE WEEK

Broccoli Cheddar Soup



WEEKEND WONDER

**Bratwurst Casserole** 





## MENU #4

#### **SHOPPING LIST**

## MEAT / SEAFOOD

Cooked chicken: ½ lb (M)
Chicken breast: 2 lbs (W)
Cooked bacon: ¼ lb (M)
Ground turkey: 1 lb (T)
Chicken thighs: 3 lbs (TH)
Lobster tails: 4 (F)

## DAIRY / REFRIGERATED

Mexican cheese: 3 cups (M, T)
Ranch dressing: ½ cup (M)
Unsalted butter: 1 ½ cups (W, F)
Eggs: 3 (W)

## **PANTRY / OTHER**

Flour tortillas: 6 Large (M)
Rice: 2 cups (T)
Canned black beans: 10 oz (T)
Salsa: 1 cup (T)
Taco seasoning: 1 tbsp (T)
Salt: 7 tsp (W, F)
☐ Ground black pepper: 2½ tsp (W
Oil: (W, TH, F)
Garlic parsley salt: 1 tbsp (TH)
Italian seasoning: 1 tsp (TH)
Lemon juice: 2 tbsp (F)
All purpose flour: 1 cup (W)
Panko crumbs: 2 cups (W)

## **PRODUCE**

Iceberg lettuce: 2 cups (M)
Red bell peppers: 4 large (T)
Fresh parsley: 1/4 cup (W)
Fresh dill: ¼ cup (W)
Brussels sprouts: 1 lb (TH)
Onions: 2 large (TH)
Garlic: 2 cloves (F)
Corn: ½ cup (T)

#### **NOTES:**

- If planning to make any of the secondary suggested recipes (including the "Weekend Wonder" and "Soup of the Week), make sure to add those ingredients to your shopping list
- Don't forget to add the usual snacks and fruit to your grocery list, too! Fruits, nuts, cheeses, and yogurt are my regulars.