

MENU #10

MEAL PLAN



MONDAY

Cream of Mushroom
Soup



TUESDAY

Air Fryer Turkey Meatballs



WEDNESDAY

Oven Baked BBQ

Pork Ribs



THURSDAY

Roast Beef Tenderloin



FRIDAY

Tortellini Pasta Salad



SNACK OF THE WEEK
Cheese Board



WEEKEND WONDER

Sourdough Chocolate Chip Cookies





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SHOPPING LIST

MEAT / SEAFOOD

Ground turkey: 2 lbs (T)Pork ribs: 3 lbs (W)

Beef tenderloin: 4 lbs (TH)

Salami: 8 oz (F)

DAIRY / REFRIGERATED

Unsalted butter: 6 tbsp (M)Half and half: 1 cup (M)

Egg: 1 (T)

Mozzarella balls: 8 oz (F)Cheese tortellini: 8 oz (F)

PRODUCE

Onions: 3 large (M, T)

Baby bella mushrooms: 2 lbs (M)

Thyme (fresh): 3 tsp (M)Cherry tomatoes: 10 oz (F)

Basil: 2 tbsp (F)

PANTRY / OTHER

Flour: 5 tbsp (M)

Chicken broth: 4 cups (M)

Salt: 7 tsp (M, T, W)

Coarse salt: 1 tbsp (TH)

Onion salt: 1½ tbsp (W)

Ground black pepper: 5 tsp (M, W, TH)

Bread crumbs: 1 cup (T)

Paprika: 2 tbsp (W)

BBQ sauce: 12 oz (W)

Oregano leaves (dried): 1 tsp (TH)

Kalamata olives: ½ cup (F)Italian dressing: ½ cup (F)

NOTES:

- If you're planning to make any of the secondary suggested recipes (including the "Snack of the Week" and "Dessert 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.