MENU #6

MEAL PLAN



MONDAY
Chicken Cutlets



TUESDAY

Beef Gravy



WEDNESDAY

Creamy Shrimp Scampi



THURSDAY

Creamy Potato Soup



FRIDAY

Instant Pot Chili



SIDE OF THE WEEK

Olive Garden Copycat



WEEKEND WONDER

<u>Breadsticks</u>

Pumpkin Creme Brulee





MENU #6

SHOPPING LIST

MEAT / SEAFOOD

Chicken breast: 1.5 lbs (M)
Beef chuck: 3lbs (T)
Shrimp: 1 lb (W)
Ground beef: 1 lb (F)

DAIRY / REFRIGERATED

Eggs: 2 (M)
 Unsalted butter: 5 tbsp (W, TH)
 Heavy whipping cream: ½ cup (W)
 Parmesan cheese: 1 cup (M, W)
 Whole milk: 2 cups (TH)
 Grated cheddar: 1 cup (F)

Yukon gold potatoes: 4 medium (TH)

PRODUCE

Onion: 3 medium (T, TH, F)
Carrots: 2 (T)
Garlic: 6 cloves (W, F)
Red bell pepper: 1 large (F)
Green onions: 1 cup (F)

PANTRY / OTHER

Olive oil: 2 tbsp (1) + more oil for frying (M)
Dry white wine: ½ cup (W)
Lemon juice: 1/4 cup (W)
Flour: ¼cup + 1 tbsp (T, TH)
Salt: 1 tbsp (T)
Ground black pepper: 1 tsp (T)
Chicken better than bouillon base: 1 tbsp (TH)
Canned pinto beans: 15 oz (F)
Canned kidney beans: 15 oz (F)
Canned diced tomatoes: 15 oz (F)
Tomato sauce: 5 oz (F)
Chicken broth: 2 cups (F)
Canned corn: 10 oz (F)
Red pepper flakes: 2 tbsp (F)
Taco seasoning: 2 tbsp (F)
Paprika: 1 tbsp (F)
Panko crumbs: 1½ cups (M)
Garlic parsley salt: ½ tbsp (M)
Linguine: 1 lb (W)

NOTES:

- If planning to make any of the secondary suggested recipes (including the "Weekend Wonder" and "Side 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.