

MENU #14

MEAL PLAN



MONDAY

Braised Cabbage with
Chicken



TUESDAY

Chicken Ranch Wraps



WEDNESDAY

Meatball Kale Soup



Taco Salad

THURSDAY



FRIDAY

Air Fryer Tilapia



Vareniki (Pierogi with Farmers Cheese)



SIDE OF THE WEEK

Pico de Gallo



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SHOPPING LIST

Chicken breast: 1 lb (M)

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Chicken (cooked): 3 cups (T)Bacon (cooked): 1 cup (T)

Ground turkey: 1 lb (W)

Ground beef: 1 lb (TH)

☐ Tilapia: 1 lb (F)

DAIRY / REFRIGERATED

☐ Unsalted butter: ½ cup (M)

Eggs: 1 (W)

Mexican cheese: 2 cups (T, TH)

Sour cream: 1/3 cup (TH)

Butter: 2 tbsp (F)

PRODUCE

Mushrooms: 1 lb (M)

Onions: 1½ medium (M, W)

Zucchini: 3 small (M)

Carrots: 3 medium (M, W)

Cabbage: 1 small head (M)Iceberg lettuce: 2 cups (T)

Potatoes: 3 medium (W)

Fresh kale: 1 bn (W)

Romaine lettuce: 10 oz (TH)

☐ Grape tomatoes: 1½ cups (TH)☐ Avocado: 1 large (TH)

Green onions: ½ cup (TH)

Cilantro: ¼ cup (TH)
Parsley: 1 tsp (F)

Lemon: 1 (F)

PANTRY / OTHER

Salt: 3 tbsp (M, W)

Garlic parsley salt: 4 tsp (W, F)

Ranch dressing: ½ cup (T)

Flour tortillas: 6 large (T)

Oil: 1 tbsp (W)

Chicken/beef broth: 7 cups (W)

☐ Taco seasoning: 2 tbsp (TH)

Ground black pepper: 1 tsp (W)

Salsa: ½ cup (TH)
Paprika: ½ tsp (F)

NOTES:

- If you're planning to make any of the secondary suggested recipes (including the "Side 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.