

MENU #15

MEAL PLAN



MONDAY

Easy Chicken Noodle
Soup



TUESDAY

Air Fryer Scallops



WEDNESDAY

Easy Air Fryer Chicken
Wings



THURSDAY

Air Fryer Stuffed

Peppers



Lemon Chicken Pasta

FRIDAY



<u>Cranberry Almond</u> Biscotti

DESSERT OF THE WEEK



APPETIZER OF THE WEEK

Mushroom Bruschetta





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SHOPPING LIST

MEAT / SEAFOOD

Chicken (cooked): 1 lb (M) Chicken wings: 2 lbs (W) Scallops: 1 lb (T) Ground beef: 1 lb (TH) Chicken breast: 1½ lbs (F)

DAIRY / REFRIGERATED

Unsalted butter: 8 tbsp (T, I	F)
Parmesan cheese: 1 cup (F)	

PANTRY / OTHER

☐ Garlic parsley salt: 4 tsp (T, W)
Smoked paprika: ¼ tsp (T)
Paprika: 1 tbsp (W)
Olive oil: 5 tbsp (TH, F)
Spray oil: (T, W)
Chicken broth: 3 qts (M)
Pasta: 1 lb (M, F)
☐ Ground black pepper: 2½ tsp (M, W, TH, F)
Rice: 1 cup (TH)
Mushroom pasta sauce: 2 cups (TH)
Italian seasoning: 1 tbsp (F)

PRODUCE

Carrots: 1 large (M)
Potatoes: 3 medium (M)
Scallions: ½ cup (M)
Garlic cloves: 8 (T, TH, F)
Parsley: 1 tsp+ 4 tbsp (T, F)
Lemons: 2 (T, F)
Red bell peppers: 4 large (TH
Onion: 1 medium (TH)

NOTES:

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