MENU #18

MEAL PLAN



MONDAY

Chicken Tortellini Soup



TUESDAY

Mongolian Beef



WEDNESDAY

Crispy Air Fryer Cod



THURSDAY

Stewed Buckwheat and Beef



FRIDAY

Creamy One-Pot Pasta



Spinach Artichoke Dip



DESSERT OF THE WEEK

Espresso Jello Shots





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SHOPPING LIST

MEAT / SEAFOOD

Chicken: 1 lb (M) Beef flank steak: 1 lb (T) Ribeye or other flatty cut of beef: 2 lb (TH) Cod fillet: 1 lb (W) Italian sausages: 3 (F) DAIRY / REFRIGERATED Unsalted butter: ¼ cup (W) Heavy whipping cream: 1 cup (F) Parmesan cheese: ½ cup (F) Cheese tortellini: 8 oz (M) **PRODUCE** Onion: 1 (TH) Carrots: 4 (M, TH) ☐ Dill or parsley: ⅓ cup (M) Green onion: 3/4 (M, T) Garlic: 3 cloves (T) Ginger: 1 tsp (T) Lemon: 1 (W) ■ Mushrooms: 1 lb (TH) Zucchini: 2 (F)

PANTRY / OTHER

Salt: 5 tsp (M, W, TH)
Seasoning salt: 1 tsp (W)
Garlic parsley salt: 1 tsp (F)
Ground black pepper: 2 tsp (M, TH)
Chicken broth: 32 oz (M)
■ Better than bouillon beef broth base: 1 tbsp (TH)
Corn starch: ¼ cup (T)
Oil: 5 tbsp+ 1tsp (M, T, TH, F)
Soy sauce: 1/3 cup (T)
☐ Brown sugar: ⅓ cup (T)
Buckwheat: 1 cup (TH)
Pasta: 1 lb (F)
Red pasta sauce: 1 cup (F)

NOTES:

Basil: 1 cup (F)

- 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.