

MENU #21

MEAL PLAN



MONDAY

Teriyaki Chicken
Skewers



TUESDAY

Clam Chowder



WEDNESDAY

Bang Bang Shrimp

Pasta



THURSDAY

Mushroom Flatbread

Pizza

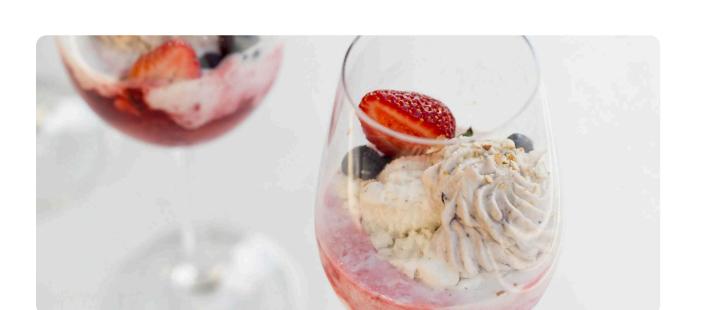


FRIDAY

Grilled Beef Galbi



Breakfast Charcuterie



DESSERT OF THE WEEK

Strawberry Sundae

Board





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SHOPPING LIST

MEAT / SEAFOOD

Chicken thighs (boneless, skinless): 3 lbs (M) Bacon: ½ lb (T) Shrimp (peeled and deveined): 1 lb (W) Beef short ribs (¼ inch thick): 4 lbs (F) Cream cheese: 4 oz (T) Whipping cream: 1 cup (T) Unsalted butter: 3 tbsp (W, TH) Garlic herb goat cheese: 5 oz (TH) Mozzarella cheese: 2 cups (TH)

PRODUCE

Onion: 1 (T)	
Green onions: 2 bunches	(T, F)
Carrots: 2 medium (T)	
Celery: ½ bunch (T)	
Potatoes: 3 medium (T)	
Garlic: 4 cloves (W, F)	
Fresh ginger: 2 tbsp (F)	
Mushrooms: 1 lb (TH)	
Lime: 1 (W)	

Parmesan cheese: 1 cup (TH)

PANTRY / OTHER

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Salt: 3 tsp (T, W, TH)
Garlic powder: 1 tsp (T)
Ground black pepper: 1 tsp (T)
Paprika: 1 tsp (W)
Chicken broth: 1 qt (T)
Teriyaki sauce: 1½ cups (M)
Angel hair pasta: 8 oz (W)
Mayonnaise: ½ cup (W)
Sweet chili sauce: ½ cup (W)
Red pepper flakes: ¼ tsp (W)
Flatbreads: 4 (TH)
Caesar dressing: ½ cup (TH)
Soy sauce: 3/4 cup (F)
Mirin rice vinegar: ¼ cup (F)
☐ Brown sugar: ½ cup (F)
Apple juice: ⅓ cup (F)

NOTES:

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