

MENU #26

MEAL PLAN



MONDAY

Mexican Crock Pot
Chicken



TUESDAY

Pasta Aglio e Olio



WEDNESDAY

Braised Beef with

Mushrooms



THURSDAY

Sheet Pan Shrimp and Veggies



FRIDAY

Baked Chicken Legs



Air Fryer Chickpeas



DESSERT OF THE WEEK

Nutella Brownies





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SHOPPING LIST

MEAT / SEAFOOD

Chicken breast: 2 lbs (M)
Beef (chuck roast): 3 lbs (W)
Jumbo shrimp: 1 lb (TH)
Chicken legs: 2 lbs (F)

DAIRY / REFRIGERATED

Cream cheese: 8 oz (M)Beef broth: 2 cups (W)

PRODUCE

Garlic: 8 cloves (T)
Mushrooms: 1 lb (W)
Red bell pepper: 1 large (TH
Zucchini: 1 medium (TH)
Broccoli: 3 cups (TH)
Yellow onions: 3 (M, W)
Red onions: 1 (TH)

PANTRY / OTHER

Salsa: 1½ cup (M)
Salt: 4 tsp (M, W)
Garlic parsley salt: 3 tbsp (TH, F)
Ground black pepper: 4 tsp (M, W)
Spaghetti: 12 oz (T)
Ground cumin: 1 tsp (W)
Bay leaves: 3 (W)
☐ Trader Joe's 21 Seasoning Salute: 1 tbsp (F)
Paprika: 1 tsp (F)
Oil: 1 cup (T, W, TH)
Crushed red pepper flakes: 1 tsp (T)

NOTES:

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