

MENU #31

MEAL PLAN

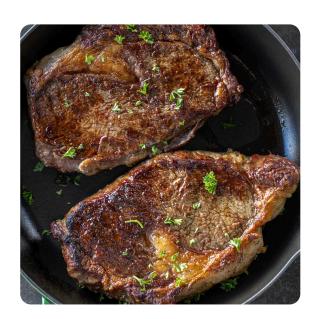


MONDAY

Burrito Bowl



TUESDAY
Lemon Chicken Pasta



WEDNESDAYReverse Sear Steak



THURSDAY

Tomato Basil Soup



FRIDAY

Costco Chicken Bake



BRUNCH BONUS

German Pancake



DESSERT OF THE WEEK

Tiramisu Cake





MENU #31

SHOPPING LIST

PANTRY / OTHER MEAT / SEAFOOD Ground beef: 1 lb (M) Salt: 3 tbsp (T, W, TH) Chicken breast: 1½ lbs (T) Ground black pepper: 4 tsp (T, W, TH) Ribeye steaks: 2 lbs (W) Flour: (F) Rice (cooked): 2 cups (M) Bacon crisps: 1 cup (F) Chicken(cooked): 2 cups (F) Taco seasoning: 2 tbsp (M) Oil: $4 \text{ tbsp} + \frac{1}{3} \text{ cup} (T, W, TH)$ Pasta: 10 oz (T) Italian seasoning: 1 tbsp (T) DAIRY / REFRIGERATED Italian style tomatoes (canned): 28 oz (TH) Pizza dough: 1½ lb (F) Chicken broth: 1 qt (TH) Mexican cheese: 1 cup (M) Pico de Gallo: 1 cup (M) Sour cream: 1/3 cup (M) Unsalted Butter: 4 tbsp (T) Parmesan cheese: $1\frac{1}{2}$ cups (T, F) Heavy cream: 1 cup (TH) Mozzarella cheese: 3 cups (F) Caesar Dressing: 1 cup (F) **PRODUCE** Garlic: 3 cloves (T) Onions: 1 (TH) Carrots: 2 (TH)

NOTES:

Avocado: 1 (M)

Cilantro: 1 bunch (M)
Parsley: 1 bunch (T)

Lemon: 2 large (T) Basil: 1 bunch (TH)

Corn: 1 cup (M)

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