

MENU #32

MEAL PLAN



MONDAY

Sheet Pan Chicken Thighs and Veggies



TUESDAY

Japchae (Korean Stir-Fried
Glass Noodles)



WEDNESDAY

Creamy Lobster Bisque



THURSDAY

Stuffed Eggplant



FRIDAY

Grilled Beef Galbi



Sourdough Chocolate
Chip Cookies





SNACK OF THE WEEK

Avocado Hummus

Air Fryer Tortilla Chips





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SHOPPING LIST

MEAT / SEAFOOD	PANTRY / OTHER
 Chicken thighs (bone-in): 3 lbs (M) Beef (top sirloin): 2 lbs (T) Lobster tails: 4 (W) Ground beef: 1 lb (TH) Beef Short Ribs: 4 lbs (F) 	Salt: 2 tsp (W, TH) Oil: 4 tbsp (M, T, TH) Garlic parsley salt: 1 tbsp +1 tsp (M, W) Italian seasoning: 2 tsp (M, TH) Sweet Potato Noodles: 1 lb (T) Ground black pepper: 1 tsp (TH) Sesame Oil: 4 tbsp (T) Soy sauce: 1 cup + 2 tbsp (T, F)
DAIRY / REFRIGERATED	□ Brown Sugar: ½ cup + 3 tbsp (T, F)□ Tomato paste: 2 tbsp (W)□ Flour: 3 tbsp (W)
 Unsalted butter: 4 tbsp (W) Heavy cream: ½ cup (T) Mozzarella cheese: 1½ cups (TH) 	 Dry white wine: ³/₄ cup (W) Pasta Sauce: 1½ cups (TH) Mirin rice vinegar: ½ cup (F) Apple juice: ½ cup (F)
PRODUCE	

NOTES:

Brussels sprouts: 1 lb (M)

Onions: 5 (M, T, W, TH)

Carrots: 5 (T, W)

Spinach: ½ lb (T)

Celery stalks: 2 (W)

Ginger: 2 tbsp (F)

Garlic: 12 cloves (T, W, F)

Baby eggplants: 4 (TH)

Green Onions: 1 bunch (T, F)

- 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.