

MENU #33

MEAL PLAN



MONDAY

Chicken Gnocchi Soup



TUESDAY
Taco Salad



WEDNESDAY

Air Fryer Salmon Bites



THURSDAY

Veggie Lo Mein



FRIDAY

30 Minute Instant Pot Ribs



BREAKFAST OF THE WEEK
Ham and Cheese Quiche



DESSERT OF THE WEEK

Eton Mess





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SHOPPING LIST

MEAT / SEAFOOD	PANTRY / OTHER
 Chicken breasts: 2 (M) Ground Beef: 1 lb (T) Salmon filet: 2 lbs (W) Baby back ribs: 4 lbs (F) 	 Salt: 1 tsp (M, F) Ground black pepper: (M, F) Garlic parsley salt: 2½ tbsp (M, W) Oil: 3 tbsp (M, W, TH) Flour: ¼ cup(M) Taco seasoning: 2 tbsp (T) Salsa: ½ cup (T)
Unsalted butter: 4 tbsp (M) Chicken broth: 24 oz (M) Mexican cheese: 1 cup (T) Sour cream: ½ cup (T) Vegetable broth: ½ cup (TH) Half and half: 1 qt (M) Gnocchi: 16 oz (M)	Sweet paprika: ½ tbsp (W) Soy sauce: 3 tbsp (TH) Brown sugar: 2 tbsp + 1 tsp (TH, F) Sesame oil: 1 tbsp (TH) Lo mein noodles: 8 oz (TH) Garlic powder: 1 tsp (F) Onion powder: 1 tsp (F) Chili powder: 1 tsp (F) Apple juice: 1 cup (F) BBQ sauce: 1 cup (F)
PRODUCE	

Garlic: 7 cloves (M, TH)
Onions: 2 (M, TH)
Celery (diced) : $\frac{1}{2}$ cup (M)
Carrots: 3 (M, TH)
Spinach: 1 cup (M)
Parsley: 1 bunch (M)
Romaine lettuce: 10 oz (T)
Grape tomatoes: 1½ cups (T
Avocado: 1 (T)
Green onions: 1 bunch (T)
Cilantro: 1 bunch (T)
Lemon: 1 (W)
Broccoli: 1 cup (TH)
Red bell pepper: 1 (TH)

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.