

MENU #36

MEAL PLAN



MONDAY

Italian Pasta Salad



TUESDAY

Grilled Chicken Kebabs



WEDNESDAY

Margherita Flatbread Pizza



THURSDAY

Salmon Florentine



FRIDAY

Carne Asada



BREAKFAST OF THE WEEK

Frittata



DESSERT OF THE WEEK

Perfectly Moist Vanilla Cupcakes





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SHOPPING LIST

MEAT / SEAFOOD	PANTRY / OTHER
 Salami: 1 cup (M) Chicken (breast or thighs): 3 lbs (T) Salmon filets: 2 lbs (TH) Beef flank: 3 lbs (F) 	 Salt: 1½ tsp (M, TH) Ground black pepper: 1½ tsp (M, T) Soy Sauce: 1¼ cup (T, F) Mayonnaise: ¼ cup (T) Ranch dressing: ½ cup (T) Garlic parsley salt: 1 tbsp + 2 tsp (T, TH) Flatbreads: 4 (W)
DAIRY / REFRIGERATED	Oil: 2 tbsp (TH) Pizza sauce: ½ cup (W)
 Mozzarella cheese: 3 cups (M, W) Heavy cream: 2 cups (TH) Parmesan cheese: ½ cup (TH) 	Pasta (cooked): 2 cups (M)
PRODUCE	
Garlic: 2 cloves (TH)	
Onions: 1 (T) Orange: 1 (F)	
English cucumber: 1 (M)	
Cherry tomatoes: 2 cups (M)	
Basil: 1 bunch (M, W) Tomatoes: 2 large (W)	
Basil: 2 tbsp (W)	
Baby bella mushrooms: 8 oz (TH)	
Baby spinach: 4 oz (TH)Cilantro: 1 bunch (F)	
Limes: 2 (F)	
Green onions: 1 bunch (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.