

## MENU #39

**MEAL PLAN** 



MONDAY

Grilled Tilapia



TUESDAY

BBQ Pork Ribs



WEDNESDAY

Baked Ratatouille



THURSDAY

Instant Pot Chili



FRIDAY

Grilled Chicken Thighs



BREAKFAST OF THE WEEK
Blueberry Pancakes



DESSERT OF THE WEEK

<u>Plombir</u>





## MENU #39

**SHOPPING LIST** 

## **PANTRY / OTHER** MEAT / SEAFOOD Tilapia (whole): 4 (M) Salt: 1 tbsp + 1tsp (T, W, TH) Pork ribs: 3 lbs (T) Ground black pepper: 1 tsp (T) Ground beef: 1 lb (TH) Garlic parsley salt: 4 tbsp (M, F) Chicken thighs: 2 lbs (F) Paprika: 3 tbsp (T, TH) Onion salt: $1\frac{1}{2}$ tbsp (T) Oil: 3 tbsp (W) BBQ sauce: 12 oz (T) DAIRY / REFRIGERATED Italian seasoning: 2 tsp (W) Diced tomatoes (canned): 29 oz (W, TH) Chicken broth: 2 cups (TH) Unsalted Butter: ½ cup (M) Pinto beans (canned): 15 oz (TH) Cheese: 1 cup (TH) Kidney beans (canned): 15 oz (TH) Corn (canned): 10 oz (TH) Tomato sauce: 5 oz (TH) Red pepper flakes: 2 tbsp (TH) **PRODUCE** Taco seasoning: 2 tbsp (TH) Ranch dressing: 1 cup (F) Garlic: 7 cloves (W, TH) Lemons: 2 (M) Dill: 1 bunch (M) Onion: 2 (W, TH) Bell pepper: 1 (W) Red bell pepper: 1 (TH) Eggplant: 1 (W) Zucchini: 1 (W) Squash: 1 (W) Roma tomatoes: 3 (W)

## **NOTES:**

Green onions: 1 bunch (TH)

- 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.