

MENU #43

MEAL PLAN



MONDAY

Honey Chicken Skewers



TUESDAY

Burrito Bowl



WEDNESDAY

Kotleti (Meatballs)



THURSDAY

Creamy Chicken & Broccoli



FRIDAY
Fried Rice



Air Fryer Peaches







SNACK OF THE WEEK







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SHOPPING LIST

MEAT / SEAFOOD	PANTRY / OTHER
 Chicken breast: 5 lbs (M, TH) Ground beef (85% lean): 1 lb (T) Ground chicken: 3 lbs (W) Shrimp: 1 lb (F) 	Salt: 1 tbsp + 1 tsp (W, F) Ground black pepper: 1 tsp (W) Ranch dressing 1 cup (M) Soy sauce: ⅓ cup (M) Low sodium soy sauce: 3 tbsp (F) Honey: 3 tbsp (M) Taco seasoning: 2 tbsp (T) Pico de Gallo: 1 cup (T) Rice: 7 cups (T, F) Corn: 1 cup (T) Mayonnaise: 1 tbsp (W) Bread: 3 slices (W) Oil: 4 tbsp (W, TH, F) Italian seasoning: 1 tbsp (TH) Garlic parsley salt: 1 tsp (TH) Cornstarch: 1 tsp (F) Sesame oil: 1 tbsp (F)
DAIRY / REFRIGERATED	
 Mexican cheese: 1 cup (T) Sour cream: ⅓ cup (T) Eggs: 6 (W, F) Milk: ⅓ cup (W) Heavy whipped cream: 2 cups (TH) Parmesan cheese: 1 lb (TH) 	
PRODUCE	
Garlic: 2 cloves (M) Onions: 1 (W) Lime: 1 (M) Ginger: 1 (M) Avocado: 1 (T) Cilantro: 1 bunch (T) Broccoli florets: 1 lbs (TH)	

NOTES:

Green onion: 1 bunch (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.