MENU #45

MEAL PLAN



MONDAY

Ukrainian Stuffed Bell Peppers



TUESDAY

Air Fryer Turkey Meatballs



WEDNESDAY

Grilled Lamb Chops



THURSDAY

Tuscan Chicken Pasta



FRIDAY
Steak Sandwich



SNACK OF THE WEEK
Farmers Cheese Vareniki



DESSERT OF THE WEEK

Lemon Poppy Seed Muffins





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SHOPPING LIST

MEAT / SEAFOOD PANTRY / OTHER Beef (thinly sliced): 1 lb (M) Salt: 4 tbsp (M, T, W, F) Ground turkey: 2 lbs (T) Ground black pepper: 3 tsp (M, T, W) Rack of lamb: 4 lbs (W) Oil: 6 tbsp (M, W, TH, F) Chicken breast: 1 lb (TH) Garlic parsley salt: 1 tbsp (TH) Steak: 1 lb (F) Buckwheat: 2 cups (M) Bread crumbs: 1 cup (T) Pasta: ½ lb (TH) Paprika: 1 tsp (TH) DAIRY / REFRIGERATED Sun-dried tomatoes in oil: ½ cup (TH) Baguette: 1 (F) Eggs: 1 cup (T) Unsalted butter: $3 \text{ tbsp} + \frac{1}{2} \text{ cup (TH, F)}$ Heavy cream: 3 cups (TH) Parmesan cheese: 1 cup (TH) Havarti cheese: 4 slices (F) **PRODUCE** Bell pepper: 3 (M) Mushrooms: 1 lb (M) Onions: 2 (M, F) Carrots: 2 (M) Rosemary: 3 tbsp (W)

NOTES:

Cherry tomatoes: 1 cup (TH)

☐ Garlic: 6 cloves (TH, F)

Spinach: 3 cups (TH)

Dill: 1 tbsp (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.