MENU #47

MEAL PLAN



MONDAY

Grilled Teriyaki Chicken



TUESDAY

Borscht



WEDNESDAY

30-Minute Instant Pot Ribs



THURSDAY

Air Fryer Coconut Shrimp



FRIDAY

Chicken Quesadillas



SNACK OF THE WEEK

Cheese Board



DESSERT OF THE WEEK

Bananas Foster





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SHOPPING LIST

MEAT / SEAFOOD

Chicken (skinless boneless): 3 lbs (M)
Bone-in beef: 1 lb (T)
Baby back ribs: 4 lbs (W)
Shrimp: 1 lb (TH)
Chicken breast: 1 lb (F)

DAIRY / REFRIGERATED

Eggs: 2 (TH)Unsalted butter: 2 tbsp (F)Mexican cheese: 2 cups (F)

PRODUCE

- Carrots: 2 (T)
 Onion: 1 (T, F)
 Beet: 1 (T)
 Cabbage: ½ head (T)
 Potatoes: 3 medium (T)
- Bell pepper: ½ (F)

PANTRY / OTHER

Salt: 1 tbsp + 2 tsp (T, W, TH)
Ground black pepper: 2½ tsp (T, W, TH)
Oil: 5 tbsp (T, F)
Teriyaki sauce: 1½ cup (M)
Kidney beans: 16 oz (T)
Vinegar: 1 tbsp (T)
Ketchup: 2 tbsp (T)
Garlic powder: 1 tsp (W)
Onion powder: 1 tsp (W)
Chili powder: 1 tsp (W)
Brown sugar: 1 tsp (W)
Apple juice: 1 cup (W)
BBQ sauce: 1 cup (W)
Flour: ½ cup (TH)
Unsweetened coconut flakes: 3/4 cups (TH)
Bread crumbs: ½ cups (TH)
Taco seasoning: 1 tbsp (F)
Flour tortillas: 6 (F)

NOTES:

- 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.