

MENU #48

MEAL PLAN



MONDAY

Messy Burgers



TUESDAY

Baked Gnocchi



WEDNESDAY

Salmon Chowder



THURSDAY

Greek Lemon Chicken



FRIDAY

Pork Shashlik



SNACK OF THE WEEK

Sourdough Crackers



DESSERT OF THE WEEK

Blackberry Popsicles





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SHOPPING LIST

MEAT / SEAFOOD	PANTRY / OTHER
 Ground beef: 1 lb (M) Smoked salmon: 1 lb (W) Bone-in chicken thighs: 3 lbs (TH) Boneless pork: 5 lb (F) 	 Oil: 2 tbsp + ½ cup (M, W, TH) Salt: 2 tbsp + 3 tsp (M, W, TH, F) Ground black pepper: 1 tsp + 1 tbsp (TH, F) Burger buns: 4 (M) Mayonnaise: 3 tbsp + (M, F) Ketchup: as preferrd (M) Pasta sauce: 16 oz (T)
DAIRY / REFRIGERATED	Gnocchi: 16 oz (T) Flour: 3 tbsp (W)
 Cheese: 4 slices (M) Grated parmesan: 1 cup (T) Mozzarella cheese: 8 oz (T) Heavy whipping cream: 1½ cup (T, W) 	Red pepper flakes: ½ tsp (W) Better Than Bouillon: 1 tbsp (W) Dijon mustard: 1 tbsp (TH) Dried oregano: 2 tsp (TH) Dried thyme: 1 tsp (TH)
PRODUCE	
Carrots: 3 (W) Onions: 2 (M, F) Mushrooms: 1 lb (M) Spinach: 2 cups (T) Celery: ½ stalk (W) Green onions: ½ bunch (W) Potato: 1 large (W) Lemon: 1 (TH)	

NOTES:

☐ Garlic: 9 cloves (TH, 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.