

## **MENU #50**

**MEAL PLAN** 



**MONDAY** 

Pasta Primavera



**TUESDAY** 

Grilled Cilantro Lime Chicken



**WEDNESDAY** 

**Chicken Fried Rice** 



**THURSDAY** 

Broccoli Cheddar Soup



**FRIDAY** 

<u>Lemon Butter Broiled</u> Tilapia



**APPETIZER OF THE WEEK** 

Braised Tomatoes with Burrata



## DESSERT OF THE WEEK

**Beignets** 





## MENU #50

**SHOPPING LIST** 

MEAT / SEAFOOD	PANTRY / OTHER
<ul> <li>Chicken thighs (boneless, skinless): 2 lbs (T)</li> <li>Chicken (cooked): 1 lb (W)</li> <li>Tilapia filets: 3 lbs (F)</li> </ul>	<ul> <li>Salt: 1 tsp + 1 tbsp (TH, F)</li> <li>Oil: 8 tbsp (M, T, W)</li> <li>Ground black pepper: 1 tsp (TH)</li> <li>Penne pasta: 8 oz (M)</li> <li>Garlic parsley salt: 1 tsp (M)</li> </ul>
DAIRY / REFRIGERATED	<ul><li>Taco seasoning: 2 tbsp (T)</li><li>Ground cumin: 1 tsp (T)</li><li>Cooked Rice: 3 cups (W)</li></ul>
Parmesan cheese: 3/4 cup (M)	Low sodium soy sauce: 1/4 cup (W)
Eggs: 5 (W)	Flour: 1/4 cup (TH)
Unsalted butter: 8 tbsp (TH, F)	Chicken broth: 3 cups (TH)
Cheddar cheese: 8 oz (TH)	Smoked paprika: 1 tbsp (F)
Half & half: 2 cups (TH)	
PRODUCE	
Red bell pepper: 1 (M)	
Broccoli: 9 cups (M, W, TH)	
Red onion: 1 (M)	
Onion: 1 (TH)	
Garlic: 7 cloves (M, TH)	
Squash: 1 small (M)	
<ul><li>Zucchini: 1 small (M)</li><li>Cherry tomatoes: 1 cup (M)</li></ul>	
Lemons: 2 (M, F)	
Basil: 1/4 cup (M)	
Cilantro: ½ cup (T)	
Lime: 1 (T)	
Carrot: 1 large (TH)	

## **NOTES:**

- If you're planning to make any of the secondary suggested recipes (including the "Appetizer 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.