# Weekly Meal Plan



Meals for the Week

	B: Toast & Egg cups with peppers, onions, mushrooms, and spinach			
SUN	https://recipesfromapantry.com/egg-			
	cups/?utm_medium=social&utm_source=pinterest&utm_campaign=tailwind_tribes&utm_content=trib			
	<u>es&amp;utm_term=348359628_10931462_35059</u>			
	L: Deli turkey & cheese wrap (with lettuce, tomato, cheese & mayo in a whole wheat wrap) & an			
	apple			
	D: Crock pot chicken (make extra chicken for tomorrow's lunch!), potatoes, and veggies (peppers,			
	onions, carrots) <u>https://www.365daysofcrockpot.com/slow-cooker-homestyle-chicken-and-vegetables/</u>			
	B: Yogurt parfaits with PB, honey, granola, and frozen berries			
MON	L: BBQ shredded chicken lettuce wraps w/ coleslaw (made with leftover crockpot chicken)			
	https://food52.com/recipes/74958-bbg-pulled-chicken-lettuce-wraps			
	D: baked white fish, rice, & roasted veggies (broccoli & Brussel sprouts)			
тие	B: 'PB & J oatmeal' (with honey, frozen berries, & pb)			
	L: Fish tacos (taco seasoning added to leftover white fish), corn tortillas, cilantro, avocado, salsa, lime)			
	https://showmetheyummy.com/baked-fish-tacos-recipe/			
	nttps.//snowmetneyummy.com/bukeu-jisn-tucos-recipe/			
	D: Pasta and meat sauce (made with jarred marinara & ground turkey) Make lots of sauce to use for			
	stuffed peppers tomorrow!			
	B: Breakfast sandwiches (bacon, egg, lettuce, tomato, cheese)			
	L: Cobb salad (use leftover bacon from breakfast, avocado from yesterday's lunch, hardboiled egg,			
Q.	shredded cheese, tomato, dressing) & a piece of fruit			
WED				
	<b>D: Italian stuffed bell peppers</b> (use leftover meat sauce with rice, cheese, Italian seasoning, onions,			
	peppers, etc.) <a href="https://www.theseasonedmom.com/stuffed-peppers-with-rice/">https://www.theseasonedmom.com/stuffed-peppers-with-rice/</a>			
	B: Boxed cereal, milk, bananas			
	L: Cottage cheese, fruit (of your choice), chef salad (lettuce, spinach, cheese, turkey, peppers,			
THU	tomatoes, dressing), piece of fruit			
	D: Flatbread pizzas (shredded cheese, marinara, mushrooms, peppers, onion, deli ham)			

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**B:** Oat pancakes (blend oats, milk, egg, baking powder, & vanilla extract) with berries & pb (freeze leftover pancakes for tomorrow) <a href="https://www.thefedupfoodie.com/oat-flour-pancakes/">https://www.thefedupfoodie.com/oat-flour-pancakes/</a>

L: Leftover flatbread pizza, side salad, piece of fruit

**D: Turkey burgers on wheat buns & sweet potato fries** (ketchup & mustard) <u>Cook up all of the turkey because we will use leftovers for lunch tomorrow!</u> <a href="https://www.foodnetwork.com/recipes/anne-burrell/turkey-burger-recipe-2124612">https://www.foodnetwork.com/recipes/anne-burrell/turkey-burger-recipe-2124612</a>

B: Leftover oat pancakes in the toaster with preferred toppings

**L: Turkey chili** (break up unused turkey burgers from yesterday's dinner and add veggies in the freezer and those beginning to wilt), chili spices, canned black beans & kidney beans, stewed tomatoes, dollop of Greek yogurt & shredded cheese)

D: Treat yourself to a night out!

#### Shopping List:

Fruits/Veggies	<ul> <li>Romain</li> <li>Spinach</li> <li>Peaches/cuties/apples/kiwi (personal preference)</li> <li>Frozen berry medley</li> <li>Peppers</li> <li>Onions</li> <li>Bananas</li> <li>Broccoli</li> </ul>	<ul> <li>Brussel sprouts</li> <li>Mushrooms</li> <li>Tomato</li> <li>Coleslaw mix</li> <li>Avocado</li> <li>Frozen mixed veggies (green beans, carrots, corn, peas)</li> <li>Stewed tomatoes</li> <li>Lime</li> </ul>
Protein	<ul> <li>Black beans</li> <li>Kidney beans</li> <li>Ground turkey</li> <li>Deli turkey &amp; ham</li> <li>Peanut butter</li> </ul>	<ul> <li>Eggs</li> <li>Boneless skinless chicken breast</li> <li>Bacon/bacon bits</li> </ul>
Dairy	<ul> <li>Greek yogurt (non-fat plain)</li> <li>Shredded cheeses (Mexican &amp; mozzarella)</li> <li>Sliced cheese</li> </ul>	<ul> <li>Cottage cheese</li> <li>Skim milk (to drink or for oats, cereals, pancakes, etc.)</li> </ul>

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Starches/Grains	<ul> <li>Whole wheat bread</li> </ul>	Whole wheat bread	
	<ul> <li>Whole grain bagels</li> </ul>		
	<ul> <li>Breakfast cereal (less than 5g</li> </ul>	added sugar per serving, 10 g protein)	
	<ul> <li>Granola (again, lower sugar continuo)</li> </ul>	Granola (again, lower sugar content)	
	<ul><li>Oats</li></ul>	Oats	
	<ul> <li>Whole wheat flatbreads</li> </ul>	Whole wheat flatbreads	
	<ul> <li>Whole wheat pasta</li> </ul>	Whole wheat pasta	
	<ul> <li>Brown rice</li> </ul>		
	<ul> <li>Corn tortillas</li> </ul>		
Fats/oils	• Butter		
	<ul> <li>Olive oil</li> </ul>		
	<ul> <li>Avocado oil</li> </ul>		
	• Pam	Pam	
Herbs, spices,	<ul> <li>Cilantro</li> </ul>	<ul> <li>BBQ sauce</li> </ul>	
condiments, sauces, etc.	<ul> <li>Taco seasoning</li> </ul>	<ul> <li>Ketchup</li> </ul>	
	• Salt	<ul><li>Mustard</li></ul>	
	<ul><li>Pepper</li></ul>	<ul> <li>Salad dressing</li> </ul>	
	<ul><li>Italian seasoning</li></ul>	• Salsa	
	<ul> <li>Chili powder</li> </ul>	<ul> <li>Vanilla extract</li> </ul>	
	• Cumin	<ul><li>honey</li></ul>	
	• Mrs. Dash		

