Menu Plan #8

This weekly meal plan includes 5 meals, 1 salad, 1 dessert, and side dish suggestions. Click on the link in this PDF to go directly to the online recipe.

Recipes

• Meal: Worth Every Penne (serve as is or with whole grain bread)

• Meal: Taco Pizza (serve as is)

• Meal: <u>Cheater Korean Beef</u> (serve over rice with stir fried vegetables)

• Meal: <u>Chili Rubbed Pork Chops with Lime Butter</u> (serve with this week's salad)

• Meal: Double Crunch Honey Garlic Chicken (serve with egg noodles and steamed vegetables)

• Salad: Pomegranate Balsamic Vinaigrette

• Dessert: Slow Cooker Blueberry Peach Cobbler

Shopping List:

Meat

- 6 chicken breasts
- 2 pounds ground beef
- 1 pound boneless pork chops

Produce:

- 3 cups fresh mushrooms
- o Onion
- Red Pepper
- o Green Pepper
- Baby Spinach
- Cherry Tomatoes
- Lettuce
- Broccoli/Carrots
- o Lime
- Garlic

Dairy:

- 4 Eggs
- Butter
- o 1 Block of Cream

Cheese

Sour cream

- Cheddar cheese
- Mozzarella cheese
- Feta cheese or Parmesan cheese

Pantry Staples:

- Salt
- Pepper
- Balsamic vinegar
- Pesto sauce
- Olive oil
- o Penne pasta
- Honey
- 2 Tubes Refrigerated
 Crescent Rolls
- Taco Seasoning
- Brown sugar
- Soy Sauce
- Ground ginger
- o Cumin
- Paprika
- o Chili Powder
- > Nutmeg
- Thyme
- Sage



- Flour
- Dijon mustard
- Vanilla extract
- Baking powder
- o Cinnamon

Frozen:

- 4 cups frozen peaches
- 2 cups frozen blueberries