

**Chocolate Oatmeal** 

Thick, creamy, and tastes JUST like a cup of hot chocolate! (Adjust grocery list as needed)

# **SNACKS**



**Keto Crackers** 

Easy low-carb crackers made with 2 ingredients! (Adjust grocery list as needed)

### DESSERT



# **Air Fryer Cinnamon Rolls**

No yeast or rising time needed! (Adjust grocery list as needed)

# **Air Fryer Whole Chicken**

By far the fastest way to cook an entire chicken and get that perfect crackling crust!

**Optional side:** Air fryer smashed potatoes

### **Grilled Marinated Flank Steak**

With minimal ingredients, turn a budget-friendly piece of meat into a succulent, tender steak. You'll want to use the marinade on everything

**Optional side: Sautéed Brussels sprouts** 

### Sautéed Salmon

Buttery, flaky, with a golden crispy crust, you'll never want to cook salmon any other way!

Tip: Save the leftovers and make salmon bowls for lunch!

### **Pesto Pasta Bake**

This delicious casserole is easy to make and freezes like a dream.

Tip: Do yourself a favor and make two, then freeze the second for an easy weeknight dinner.

# **Smoked Turkey Legs**

Tender, smoky, and made with minimal hands-on time. Read my tips to learn how to make them without a smoker!

**Optional side: Cauliflower casserole** 





# MEAL PLAN 09 **Grocery List**





### MEAT

- Whole chicken (3 lbs)
- Flank steak (2 lb)
- Turkey legs (4)

# **SEAFOOD**

Salmon (1 lb)

# **PRODUCE**

- · Garlic (2 cloves)
- Ginger (1 inch)
- Fresh thyme (3 sprigs)
- Peas (1 cup)

# MISC.

Basil pesto (1 cup)

# **DAIRY**

- Mozzarella cheese (2 cups)
- **PANTRY**
- Olive oil (1/2 cup)
- Soy sauce (1 cup)
- Honey (1/4 cup)
- Balsamic vinegar (1/4 cup)
- Ziti pasta (1 lb)
- Brown sugar (1 cup)

# **SPICES**

- Salt and black pepper
- Smoked paprika (1/2 tbsp + 1 tsp)
- Italian seasoning (1 tsp)
- Dried rosemary (1/4 tsp)
- Mustard powder (1/4 tsp)
- · Garlic powder  $(2 \frac{1}{2} tsp)$
- Bay leaves (4)
- Cloves (3)
- Mustard seeds (1 tsp)
- Peppercorns (1 tsp)
- Curing salt (1/4 tsp)

# **MENU**

Monday: Air fryer whole chicken Optional side: Air fryer smashed potatoes

**Tuesday:** Grilled marinated flank steak Optional side: Sautéed Brussels sprouts

Wednesday: Sautéed salmon Tip: Save the leftovers and make salmon bowls for lunch!

Thursday: Pesto pasta bake Tip: Do yourself a favor and make two, then freeze the second for an easy weeknight dinner.

Friday: Smoked Turkey Legs Optional side: Cauliflower casserole

**Breakfast: Chocolate oatmeal** 

**Snack: Keto crackers** 

**Dessert:** Air fryer cinnamon rolls

\* This list is for Monday to Friday dinner meals only.