



# BREAKFAST



The perfect meal-prep breakfast (Adjust grocery list as needed)





**Crispy Zucchini** Chips Easy to customize! (Adjust grocery list as needed) DESSERT



# **Strawberry Crisp**

Use fresh OR frozen strawberries! (Adjust grocery list as needed)

### **High Protein Soup**

Made with tender veggies and a hearty blend of barley and grains, this soup is deceptively filling and packed with over 35 grams of protein.

**Optional side: Coconut flour biscuits** 



### Instant Pot Shredded Chicken

Guarantee juicy, tender shredded chicken in 15 minutes using only your Instant Pot. It works with fresh OR frozen chicken!

Tip: Use it to make air fryer quesadillas or Mexican soup, or serve it over pasta with Pomodoro sauce.



# **Smoked Ham**

With a tender dry rub and a shiny honey mustard glaze, this is one of my family's favorite fall recipes.

**Optional side: Stuffed potatoes** 

### **Pollo Guisado**

Bring authentic Philipino flavors into your home with my easy pollo guisado recipe. It features a simple yet aromatic chicken stew with adobo seasoning and tender potatoes.

**Optional side: Air fryer carrots** 

## Philly Cheesesteak Casserole

Imagine the rich, cheesy, hearty flavors of a Philly cheesesteak, just in a low-effort casserole.

Tip: Get it prepped the night before, then refrigerate it until you're ready to bake.

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# **MEAL PLAN 36 Grocery** List



#### MEAT

• Chicken breast (2 lb)

 Chicken thighs and drumsticks (1 lb)

- Ham (4 lb)
- Sirloin steak (2 lb)

### SEAFOOD

### PRODUCE

- Onion (3)
- Carrot (1)
- Celery (2 stalks)
- Bell peppers (2)
- Potato (3)
- Garlic (1 head)
- Baby spinach (1 cup)
- Red chili pepper (1)

- Cream cheese (1/2 cup) • Half-and-half
- (1/4 cup or 2 tbsp)Cheddar cheese (1 cup)

DAIRY

• Butter (1 tbsp)

- Mozzarella cheese (1 cup)
- MISC.
  - Pineapple juice (1/4 cup + 3 tbsp)
  - Mustard  $(1 \frac{1}{2} \text{ tsp})$

 Olive oil (1/4 cup + 3 tbsp)

PANTRY

- Vegetable broth (4 cups)
- Chicken broth (3 <sup>1</sup>/<sub>4</sub> cups + 2 tbsp)
  - Tomato juice (1 cup)
  - Tomato sauce (7 oz)
  - Barley ( $1/_2$  cup)
  - Lentils (1 <sup>2</sup>/<sub>3</sub> cup)
  - Apple cider vinegar (1 tbsp)
  - Honey (3 tbsp)
  - Green olives (1/4 cup)

## **SPICES**

- Salt and black pepper
- Paprika  $(1 \text{ tbsp + } \frac{1}{2} \text{ tsp})$
- Cumin  $(1/_2 \text{ tsp})$
- Chili pepper (1/2 tsp)
- Sugar (1 tbsp)
- Adobo seasoning (1 tbsp)
- Sazon seasoning (1 tbsp)
- Bay leaves (2)

### MENU

Monday: High protein soup **Optional side: Coconut flour biscuits** 

**Tuesday:** Instant Pot shredded chicken Tip: Use it to make air fryer quesadillas or Mexican soup, or serve it over pasta with Pomodoro sauce

Wednesday: Smoked ham **Optional side: Stuffed potatoes** 

Thursday: Pollo guisado **Optional side:** Air fryer carrots

Friday: Philly cheesesteak casserole Tip: Get it prepped the night before. then refrigerate it until you're ready to bake.

**Breakfast: Overnight oats** 

**Snack:** Crispy zucchini chips

**Dessert:** Strawberry crisp

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