

Meal Plan: Week 43

Let us take meal planning and grocery lists off your plate.

	MEALS	INGREDIENTS (on shopping list)	PRESUMED INGREDIENTS (not on shopping list)
M O N D A Y	Creamy White Chicken Chili	1 Yellow Onion 4 cloves Garlic 1 Jalapeño 1 ½ Ibs Boneless, Skinless Chicken Thighs 2 - 15 oz cans Cannellini Beans 1 - 15 oz can Pinto Beans 1 - 7 oz can Diced Green Chiles 3 cups Chicken Broth 1 cup Frozen Corn 4 oz Cream Cheese ½ cup Sour Cream	1 tbsp Olive Oil 1 tbsp Ground Cumin 1 tsp Dried Oregano 1/4 tsp Smoked Paprika 1/4 tsp Cayenne Pepper 1/4 tsp Garlic Powder 1/4 tsp Black Pepper
T U E S D A	Greek Marinated Chicken Bagged Salad Aldi - fresh parsley not available at time of cart creation (we used dried)	1 cup Plain Yogurt 4 cloves Garlic 1 medium Lemon 1/4 bunch Fresh Parsley 3 1/2 - 4 lbs Chicken Pieces Bagged Salad	1/2 tsp Salt Black Pepper 1/2 tbsp Dried Oregano 2 tbsp Olive Oil
W E D N E S D A	The Bagel Lunch Boxfor dinner!	4 oz Cream Cheese 1 tbsp Fresh Parsley 1 tbsp Fresh Cilantro 1 Green Onion 4 Mini Bagels 4 Large Eggs 1 Cucumber 1 cup Grape Tomatoes	1/16 tsp Garlic Powder 1/16 tsp Salt 1/2 tbsp Lemon Juice
T H U	<u>Freezer Ready Mini Pizzas</u> Frozen Broccoli	6 English Muffins 3/4 cup Pizza Sauce 1½ cups Shredded Mozzarella	Any extra toppings you like or have on hand - the recipe says to buy salad bar toppings, but

R S D Α Υ

Aldi - Pizza sauce not available at time of creation, subbed marinara sauce

1½ cups Shredded Mozzarella Cheese Pepperoni Frozen Broccoli

to buy salad bar toppings, but this is a great recipe to clean out your fridge!

F	<u>Cheesy Sausage Pasta</u>	1 Yellow Onion
R		7 oz. Smoked Sausage
1		1 - 10 oz can Diced Tomatoes
D		with Green Chiles (Rotel)
Α		8 oz Wide Egg Noodles
Υ		11/2 cups Chicken Broth
		3 cups Fresh Spinach
		1 cup Shredded Monterey
		Jack Cheese

1 tbsp Cooking Oil

<u>Link to Kroger Grocery Cart</u> Prefer to do your own shopping? <u>Link to Grocery List Link to Aldi Grocery Cart</u> <u>Link to Walmart Grocery Cart</u>

1 Green Onion

Tips for Getting Ahead

Saturday:

- 1. Print out all the recipes for the week.
- 2. Click on the link provided and add all the groceries to your cart.
- 3. Look through the meal plan table at the ingredients provided in the cart and the presumed ingredients. If you do not have a pantry item, make sure to add it to your cart.
- 4. Add any other groceries to your online cart that you need for the week (cereal, bread, milk, etc).
- 5. Schedule a time to pick up your groceries or have them delivered.
- 6. Read through the recipes and the "Tips for Getting Ahead" to prepare for the week.

Sunday:

- 1. Follow the directions to make Wednesday night's Bagel Lunch Boxes. Store in the refrigerator for a hassle free dinner on Wednesday. If you have kids they will love it!
- 2. Load the crockpot with Monday's dinner. Store in the fridge and set an alarm so you remember to start the crockpot in the morning.

Monday:

 Make the marinade for tomorrow's dinner and add the chicken. Store in the fridge until tomorrow night.