

Week of June 15th, 2026

These are part of the 50 recipes in the [60-Second Weeknight Dinner Planner – Only \\$9](#).

Breakfast: Peach Honey Overnight Oats

Type: Go To Servings: 4 Tags: Under 15 Min, Batch Cook Notes: Peaches are in peak season. Use fresh if you've got them; frozen works year-round.

Ingredients:

- Rolled oats | 2 cups | Grains & Breads
- Peaches | 3 | Produce
- Milk (or almond milk) | 2 cups | Dairy / Dairy-Free
- Plain Greek yogurt | 1 cup | Dairy / Dairy-Free
- Honey | 4 tbsp | Pantry & Seasonings
- Vanilla extract | 1 tsp | Pantry & Seasonings
- Chia seeds | 2 tbsp | Pantry & Seasonings
- Sliced almonds | ½ cup | Snacks / Extras
- Cinnamon | ½ tsp | Pantry & Seasonings
- Salt | pinch | Pantry & Seasonings

Steps:

1. Pit and dice peaches.
2. Divide oats, chia seeds, cinnamon, and salt across 4 mason jars.
3. To each jar, add ½ cup milk, ¼ cup Greek yogurt, 1 tbsp honey, and a splash of vanilla. Stir to combine.
4. Top each jar with diced peaches and 2 tbsp sliced almonds.
5. Cover and refrigerate for at least 4 hours. Holds 5 days.

Lunch: Sesame Tofu & Green Bean Stir-Fry

Type: Experimental Servings: 6 Tags: Under 30 Min Notes: The cornstarch-coat + fry = tofu that stays crispy even over rice. Vegetarian lunch that doesn't feel like a compromise.

Ingredients:

- Firm tofu | 14 oz | Protein
- Green beans | 1 lb | Produce
- Garlic | 4 cloves | Produce
- Ginger | 2 tbsp grated | Produce
- Jasmine rice | 2 cups | Grains & Breads
- Soy sauce | 3 tbsp | Pantry & Seasonings
- Honey | 1 tbsp | Pantry & Seasonings
- Sesame seeds | 2 tbsp | Pantry & Seasonings
- Cornstarch | 2 tbsp | Pantry & Seasonings
- Neutral oil | 3 tbsp | Pantry & Seasonings
- Salt | to taste | Pantry & Seasonings

Steps:

1. Cook rice according to the package.
2. Press tofu for 10 min between paper towels. Cube. Trim green beans. Mince garlic. Grate ginger.
3. Toss cubed tofu with cornstarch and a pinch of salt.
4. Pan-fry tofu in 3 tbsp hot oil until golden on all sides. Remove.
5. Add green beans. Cook for 4 min until bright green. Add ginger and garlic, 30 sec.
6. Whisk soy sauce, honey, and 2 tbsp water. Return tofu. Toss 30 sec. Sprinkle sesame seeds. Serve over rice.

Dinner: Grilled Halloumi with Chimichurri

Type: Experimental Servings: 6 Tags: Under 30 Min Notes: The vegetarian dinner that converts the skeptics. Chimichurri makes everything it touches better.

Ingredients:

- Halloumi | 2 × 8 oz blocks | Dairy / Dairy-Free
- Baby potatoes | 1.5 lb | Produce
- Parsley | 1 bunch | Produce
- Cilantro | 1 bunch | Produce
- Garlic | 4 cloves | Produce
- Lemon | 2 | Produce
- Red wine vinegar | 3 tbsp | Pantry & Seasonings
- Olive oil | ½ cup + 2 tbsp | Pantry & Seasonings
- Red pepper flakes | ½ tsp | Pantry & Seasonings
- Salt | to taste | Pantry & Seasonings

Steps:

1. Halve baby potatoes. Boil in salted water for 15 min until tender. Drain, toss with 2 tbsp olive oil and salt.
2. Slice halloumi into ½-inch slabs. Brush with olive oil.
3. Grill halloumi 2 min per side over medium-high until grill-marked.
4. Finely chop parsley and cilantro. Mince 4 garlic cloves. In a bowl, mix herbs, garlic, ½ cup olive oil, red wine vinegar, 1 tsp salt, and red pepper flakes.
5. Arrange halloumi and potatoes on a platter. Spoon chimichurri over. Squeeze lemon.