## **WEEKLY MEAL PLAN #133**



MON (MEXICAN)

TUES (LEFTOVERS)











**Steak Tacos** 



Mango Salsa





Baked Pesto Chicken Caprese Stuffed Avacados



**Sweet Potato Breakfast** 



**Healthy Apple Muffins** 



Orange Chicken and Asparagus



**Lemon Rice** 



ENJOY A NIGHT OUT OR EAT LEFTOVERS!



**Crock Pot Roast** with Potatoes



**Dill Veggie Dip** 

## **DESSERT**



Carmalitas

## TIP OF THE WEEK:

Your winter season might be filled with delicious roasts, like we love in our home! When shopping for your roast this week, keep these tips in mind. Our first choice of beef is to use a chuck roast. Not only is it typically the least expensive, but the fat marbled through the roast causes it to be tender and shreds easily. Shoulder roast is similar to chuck, but it is better for serving the roast in slices. A third option would be to use a round roast.

