## **WEEKLY MEAL PLAN #184**



MON (MEXICAN)













Chimichanga



**Avocado Cream Sauce** 



**Chicken Pesto Meatballs** 



Olive Garden Breadsticks



**Blueberry Smoothie** 



**Egg Muffins Recipe** 

**Broccoli Cheese Soup** 



**Apple Salad** 



ENJOY A NIGHT OUT OR EAT LEFTOVERS!



**Turkey Meatloaf** 



**Best Mashed Potatoes** 

## **DESSERT**



**Italian Cookies** 

## TIP OF THE WEEK:

Mashed Potatoes are one of those dishes that are pretty simple and straightforward to make. And gosh are they tasty! They will be served alongside our Turkey Meatloaf this week. Here's a pro-tip on how to keep them warm for serving:

- Simply butter your slow cooker and add a few tablespoons of whipping cream. Place potatoes in the slow cooker and set to warm.
- Keep them in the crock pot for up to 4 hours, stirring before serving. Or keep them warm in a casserole dish in the oven.

