# **WEEKLY MEAL PLAN #5**



SERVES 4-6

### MON (MEXICAN)

### Chicken Quesadillas

### TUES (ITALIAN)

### Chicken and Asparagus Pasta

### **WED** (BRINNER)

# Favorite Eggs & Potatoes

# THUR (OTHER CUISINE)

### **Veggie Panini**

### FRI (DATE NIGHT)

### **WEEKEND**

Dr. Pepper Ribs

#### SIDES

Strawberry Salsa

**Baked Beans** 

### **DESSERT**

Easy Strawberry Shortcake



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### **SHOPPING LIST**

#### **PRODUCE**

Asparagus (1 bunch)
Red Potatoes, chopped (1 1/2 lb)
Spinich (24 leaves)
Tomatoes, sliced (8 slices)
Avocado, sliced (2)
Strawberries, chopped (1 cup),
sliced (1/2 quart)
Grape Tomatoes (1/2 cup)
Green Onions, chopped (1/8 cup)
Cilantro, chopped (1 Tbsp)

#### **GRAINS/BREAD**

Tortillas Bowtie Pasta (16 oz) Sourdough Bread

#### **SPICES**

Pepper
Coarse Salt (1/4 tsp)
Garlic Salt (1 3/4 tsp)
Garlic, minced (2 Tbsp + 2 tsp)
Onion Powder (1/4 tsp)
Garlic Powder (1/4 tsp)
Dried Basil (1 tsp)
Dried Oregeno (1 tsp)
Red Pepper Flakes (pinch)
Fresh Parsley (1/4 cup)
Dry Mustard (1 tsp)

#### **CANNED GOODS**

Chicken Broth (1/2 cup) (2) Pork and Beans (30 oz)

#### **MEAT/PROTEIN**

Eggs (8)
Cooked Chicken Breasts, shredded (2 cup)
Cooked Chicken Breasts, cubed (2 cup)
Pork Ribs (2 racks)
Bacon (6 slices)

NOTES:		

#### DAIRY

Mexican Cheese, shredded (2 cup)
Cream Cheese (4 oz)
Half and Half (1/3 cup)
Parmesan Cheese, shredded (1/2 cup)
Butter (3 Tbsp +)
Extra Sharp Cheddar Cheese,
shredded (3/4 cup)
Colby Jack Cheese, sliced (4 slices)
Whipped Cream (1 can)

#### **PANTRY ITEMS**

Mayonnaise (1 cup)
Olive Oil (1 Tbsp)
Light Mayonnaise
BBQ Sauce
Balsamic Vinegar (1 Tbsp)
Brown Sugar (3/4 cup)
Ketchup (1/2 cup)
Sugar (1/8 cup)

#### OTHER

Taco Seasoning (1/2 tsp)
Hot Sauce (2 tsp)
Dr. Pepper (2 cans)
Lime Zest (1/2 tsp)
Lime Juice (1 Tbsp)
Sponge Cake Dessert Cups (6 oz)



#### TIP OF THE WEEK:

Many people love savory salsa, but have you tried sweet salsa?! Our Strawberry Salsa on the meal plan this week can be served with the Chicken Quesadillas, but also tastes amazing with homemade Cinnamon Chips! Other ways to serve the salsa is with tacos or on top of grilled chicken or fish. Other fruity salsas you might also want to try are our Mango Salsa and our Peach Salsa! Mmmm.... Enjoy!