



# Meal Plan Week 25

Steak Kabobs + Lemon Chicken Piccata + Crunchy Thai Chicken Salad + Sauerkraut & Sausages + Brown Sugar Salmon + Bonus Cinnamon Roll Cheesecake



Monday



Tuesday



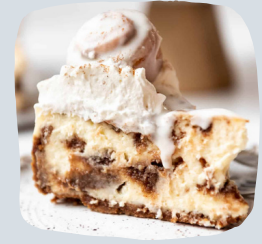
Wednesday



Thursday



Friday



Bonus!

## Produce:

- Head of garlic\*
- Lemons (4)\*
- Baby Yukon gold potatoes
- Crimini mushrooms
- Red onion
- Green bell peppers (2)
- Italian parsley (opt.)
- Limes (2)
- Romaine lettuce (about 1 large head)
- Napa cabbage (1 head)
- Red cabbage (1 small head)
- Cilantro
- Green onions
- shredded carrots (1-2 large carrots)
- Red bell pepper
- Avocado
- English cucumber
- Apples (2)
- Onion

## Meat/Poultry/Fish:

- Sirloin steak or sirloin tips (1.5 lbs)
- Boneless skinless chicken breasts (2)
- Cooked chicken breast (2-3 cups)
- Kielbasa (1 lb)
- Bacon (12 oz)
- Salmon with skin on (1.5 lbs)

## Pantry:

- Worcestershire sauce
- Soy sauce\*
- Olive oil\*
- Dijon mustard
- Brown sugar\*
- All-purpose flour\*
- Chicken broth
- Capers
- Creamy peanut butter
- Canola oil
- Seasoned rice vinegar
- Sesame oil
- Roasted peanuts
- Crispy wonton strips
- Apple cider or apple juice
- Pouch or jar of sauerkraut (2 lbs)
- Biscoff cookies (8.8 oz package)
- Granulated sugar
- Powdered sugar
- Mini cinnamon rolls (for decorating cheesecake)

## Bread/Bakery:

## Seasonings:

- Dried basil
- Dried parsley
- Black pepper
- Dried rosemary
- Coarse kosher salt
- Freshly ground black pepper
- Ground ginger
- Crushed red pepper flakes
- Caraway seeds (opt)
- Salt
- Ground cinnamon
- Vanilla extract

## Dairy/Eggs:

- Salted butter\*
- Cream cheese (3 - 8 oz packages)
- Sour cream
- Heavy cream
- Eggs (4)
- Milk

## Other:

- Shelled edamame

\*Ingredient is used for more than one recipe.