

Meal Plan Week 27

<u>Easy BBQ Beef Brisket Sandwiches</u> with <u>Homemade Coleslaw</u> + <u>Best Chicken</u>

<u>Marinade Recipe</u> + <u>Creamy Italian Sausage Pasta</u> + <u>Pretzel Dogs</u> + <u>Garlic Lime</u>

<u>Baked Tilapia</u> + Bonus <u>White Chocolate Macadamia Nut Cookies</u>













Monday

<u>Tuesday</u>

Thursday

<u>Friday</u>

<u>Bonus!</u>

Produce:

- Lemon
- Head of garlic*
- Medium onion
- Fresh basil
- Limes (3)
- Coleslaw mix
- Green bell pepper (optional for coleslaw)

Pantry:

- BBQ Sauce (just use your favorite or my homemade <u>BBQ Sauce</u> <u>Recipe</u>)
- Olive oil*
- Light brown sugar*
- Low-sodium soy sauce
- Balsamic vinegar
- Worcestershire sauce
- Penne or casarecce pasta (1 lb)
- Chicken broth (3/4 cup)
- Active dry yeast (1 packet)
- All-purpose flour*
- Baking soda*
- Mayonnaise
- Dijon or whole-grain mustard
- Apple cider vinegar
- Granulated sugar*
- Vanilla extract
- White chocolate chips (12 oz)
- Dry roasted macadamia nuts (1 cup)

Seasonings:

- Smoked paprika
- Kosher salt*
- Ground black pepper*
- Italian seasoning
- Bay leaves
- Pretzel salt, flaky sea salt, or sesame seeds (for garnish)
- Red pepper flakes
- sali
- Dried onion powder
- Celery seed

Dairy/Eggs:

- Sliced Provolone cheese
- Heavy cream
- Freshly grated parmesan cheese (1 cup)
- Eggs (3)
- Salted butter*

Other:

Bread/Bakery:

Hamburger Buns (4-6)

Meat/Poultry/Fish:

- 2 cups of Beef Brisket sliced or shredded (use my <u>Smoked Beef</u> <u>Brisket recipe</u> or my <u>Oven Roasted Beef</u> Brisket)
- Chicken breasts or thighs (2 lbs)
- Mild or sweet Italian sausage (1 lb)
- Hot dogs (8)
- Tilapia (4 filets 6-8 oz each)