

Meal Plan Week 34

Chicken Broccoli Pasta + Macadamia Nut Crusted Mahi Mahi + Instant Pot Meatloaf and Mashed Potatoes + Spinach Artichoke Chicken + Old-Fashioned Vegetable Beef Soup + Bonus Chocolate Marshmallow Cookies













Monday

<u>Tuesday</u>

<u>Thursday</u>

<u>Friday</u>

Bonus!

Produce:

- Onion (2)*
- Head of garlic*
- Broccoli florets (1 lb 3 cups)
- Lemon
- Lime
- Parsley
- Yukon gold potatoes (2.5 lbs)
- Spinach leaves (3 cups)
- Potato (1 large or 2 small)

Meat/Poultry/Fish:

- Boneless, skinless chicken breasts (3 lbs)*
- 4 Mahi mahi filets (6 oz each)
- Ground beef (2 lb)*
- Italian sausage mild or spicy (1/2 lb)

Pantry:

- Olive oil
- All-purpose flour*
- Chicken broth (2 cups)*
- Penne pasta (8-12 oz)
- Toasted pine nuts (opt.)
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- Coconut milk (1 cup)
- Dry roasted and salted macadamia nuts (2 cups)
- Panko breadcrumbs*
- Tomato sauce (8 oz)
- Worcestershire sauce
- Ketchup
- Yellow mustard
- Brown sugar
- Marinated artichoke hearts (12 oz)
- Mayonnaise
- Tomato paste
- Beef broth (4 cups)
- Diced tomatoes (14 oz can)
- Granulated sugar
- Vanilla extract
- Natural unsweetened cocoa powder
- Baking powder
- Marshmallow fluff
- Powdered sugar

Seasonings:

- Kosher salt*
- Black pepper*
- Italian seasoning
- Red pepper flakes
- Dried Italian seasoning
- Salt*

Dairy/Eggs:

- Salted butter*
- Heavy cream (1/2 cup)*
- Milk*
- Freshly grated parmesan cheese (1 1/2 cup)*
- 4 Eggs
- Sour cream*
- Mozzarella cheese grated (8 oz)

Other:

 Frozen mixed vegetables (12 oz bag))

Bread/Bakery:

*Ingredient is used for more than one recipe.