WEEK 3 DINNER MENU

MON Cooker
Chunky Beef
(Day 15) Chili with Sweet
Potato

TUE (Day 16)

Sheet Pan Balsamic Chicken Veggie Bake

WED (Day 17)

Creamy Ham & Potato Soup

THU (Day 18)

Leftovers

FRI (Day 19) Mediterranean Bowl with Salmon

SAT (Day 20)

Leftovers or Takeout

SUN (Day 21)

BYOM









Click on the **bold text** to get to each day's recipe. Be sure to tag @therealfoodrds on social!

GROCERY LIST

PROTEIN

- □ 2 lbs. boneless beef chuck or round roast
- □ 1¼ lbs. boneless, skinless chicken breast, tenders or thighs
- □ 8 oz. cooked ham
- □ 4 salmon fillets (1-1 ¼ lbs.)

DAIRY

- □ Tzatziki Sauce (store-bought or homemade)
- □ Feta cheese

PRODUCE

- □ 3 small heads of broccoli
- □ 2 small red onions
- □ 2 medium yellow onions
- □ 1 green bell pepper
- □ 2 medium sweet potatoes
- □ 2 lb. red potatoes
- ☐ 6 medium carrots
- □ 2 ribs celery
- □ 1 large leek
- □ 2 cups button mushrooms
- $\hfill\Box$ 2 cups cherry or grape tomatoes
- □ 1 small bunch kale
- □ 1 head romaine lettuce (or 4 cups mixed greens)
- □ 1 English seedless cucumber
- □ 1 medium avocado
- $\ \square$ 2 lemons
- □ 18 garlic cloves, about 2 bulbs
- ☐ ¼ cup fresh basil leaves
- □ 2 Tbsp. fresh oregano leaves (may substitute 2 tsp. dried oregano)
- □ 2 Tbsp. fresh dill, roughly chopped (may substitute 2 tsp. dried dill)

DRY GOODS/PANTRY STAPLES

- □ ½ cup cooking fat of choice
- □ ½ cup extra virgin olive oil
- □ 1 (4-ounce) can diced green chilies
- □ 2 (28-ounce) cans fire-roasted diced tomatoes
- □ 3 ounces no-salt-added tomato paste
- □ 1 (14-ounce) can garbanzo beans
- □ ¹/₃ cup pitted kalamata olives
- □ ½ cup quinoa (or 1 ½ cups cooked quinoa)
- □ 1 cup beef broth
- ☐ 4 cups chicken broth (store-bought or <u>homemade</u>)
- □ ¼ cup balsamic vinegar
- □ 1 tsp. brown or dijon mustard
- □ 1 tsp. honey or maple syrup
- □ 2 Tbsp. chili powder
- □ 1 Tbsp. ground cumin
- $\ \square$ 1 tsp. dried thyme
- ☐ Salt and pepper
- □ Optional: Red pepper flakes

MEAL IDEA

BREAKFAST:

Zucchini Banana Oatmeal Cups Sausage Hash Brown Egg Muffins

LUNCH:

Curry Chicken Salad Thai Peanut Quinoa Salad

SNACK: Peanut Butter Bars

(not included on the grocery list above)

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BYOM = Build Your Own Meal