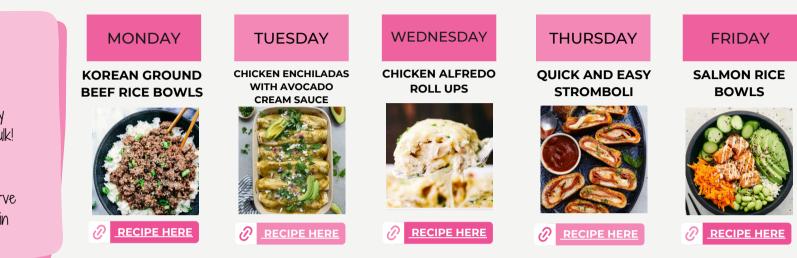


WEEK 3 MEAL PLAN



ALYSSA'S TIP OF THE WEEK

"Plan your preparation by preparing ingredients in bulk! Cook all of the rice on Monday and all of your chicken on Tuesday. Reserve what you need for later in the week.."



SHOPPING LIST

DAIRY **PANTRY STAPLES SEASONINGS** PRODUCE **UNSALTED BUTTER (6 TBSP)** SOY SAUCE (1/2 CUP) AVOCADOS (4) GROUND GINGER (11/4 TSP) HEAVY CREAM (1 PINT) CARROTS (2) MAYONNAISE (6 TBSP) GARLIC POWDER (1/2 TSP) **CREAM CHEESE (4 OUNCES)** SRIRACHA (2 TBSP) MINI CUCUMBERS (4) **ONION POWDER (1 TSP)** SOUR CREAM (3/4 CUP) SESAME OIL (2 TSP) EDAMAME (FROZEN) CRUSHED RED PEPPER (1/4 TSP) SHREDDED MONTEREY JACK (31/4 CUPS) **BROWN SUGAR (1/4 CUP) GREEN ONIONS (4)** GROUND CUMIN (1/2 TSP) FETA CHEESE (OPTIONAL) COOKED WHITE RICE (6 CUPS) GARLIC CLOVES (4) ITALIAN SEASONING (2 TSP) SHREDDED MOZZARELLA CHEESE (2 AP FLOUR (2 TBSP) FRESH CILANTRO (1/2 CUP) SALT AND PEPPER CUPS) CHICKEN BROTH (2 CUPS LIMES (1) PROTEIN SHREDDED PARMESAN CHEESE (1 CUP +2 OLIVE OIL (2 TBSP) YELLOW OR WHITE ONION (1) LASAGNA NOODLES (8) TBSP) POBLANO PEPPERS (2) SALMON FILET (16 OUNCES) EGGS (1) REFRIGERATED PIZZA DOUGH (1 TUBE) JALAPENOS (1) LEAN GROUND BEEF (1 LB) **BREADS/BAKERY CANNED GOODS** RED ONION (1, OPTIONAL) ITALIAN SALAMI (12 SLICES) FRESH PARSLEY (2 TBSP) **PEPPERONI (16 SLICES)** PIZZA SAUCE (1/2 CUP) FLOUR TORTILLAS (8-10)

SALMON RICE BOWL HAS BEEN CALCULATED FOR 4 SERVINGS (4X THE RECIPE CARD)

CUPS COOKED AND SHREDDED CHICKEN BREAST)

2 ROTISSERIE CHICKENS (OR 6