

## WEEK 23 **MEAL PLAN**



ALYSSA'S TIP OF THE WEEK

"Shred chicken quickly and easily by placing warm rotisserie chicken or cooked chicken breasts in a stand mixer. Use the paddle attachment to briefly beat the chicken until it is shredded"

### MONDAY

## AIR FRYER FRIED CHICKEN



RECIPE HERE

### **TUESDAY**

### PORK ENCHILADAS





### WEDNESDAY

# GROUND BEEF STROGANOFF





### **THURSDAY**

### WISCONSIN CAULIFLOWER SOUP





### FRIDAY

## CHICKEN CORDON BLEU CASSEROLE





## **SHOPPING LIST**

PROTEIN	<u>PRODUCE</u>	PANTRY STAPLES	<u>DAIRY</u>
BONE-IN CHICKEN THIGHS & LEGS (2 LBS)	FRESH CILANTRO (TOPPING)	FLOUR (2 3/4 CUPS)	BUTTERMILK (2 CUPS)
PORK CARNITAS (3 CUPS)	ONION (2)	BEEF BROTH (4 CUPS)	EGGS (2 )
LEAN GROUND BEEF (1 LB)	GARLIC (3 TSP)	CHICKEN BROTH (1 CUP)	SHREDDED MONTEREY JACK (1 CUP)
BACON BITS (TOPPING)	SLICED MUSHROOMS (8 OZ)	WORCESTERSHIRE (1 TBSP)	SHREDDED COLBY JACK (1 CUP)
SHREDDED CHICKEN (5 CUPS)	CAULIFLOWER (2 LBS)	WIDE EGG NODDLES (8 OZ)	SHREDDDED CHEDDAR (1 1/2 CUP + TOPPING)
DELI HAM (8 OZ)	GREEN ONIONS (TOPPING)	DIJON MUSTARD (1 TBSP + 1 TSP)	SHREDDED PEPPERJACK (1/2 CUP)
	LEMONS (3-4, FOR 1/3 CUP JUICE)	PANKO BREADCRUMBS (1 1/2 CUPS)	SHREDDED SWISS CHEESE (1 1/2 CUP)
<u>SEASONINGS</u>		OLIVE OIL SPRAY	SHREDDED PARMESAN (1/2 CUP)
GARLIC POWDER (1 TBSP)			BUTTER (1/2 CUP + 6 TBSP)
ONION POWDER (1 TSP)	CANNED GOODS	BREADS/BAKERY	CREAM CHEESE (2 OZ)
PAPRIKA (2 TSP)			SOUR CREAM (1/2 CUP)
CAJUN SEASONING (1 TBSP)	DICED GREEN CHILES (1 4-OZ CAN)	FLOUR TORTILLAS (8-12)	HALF & HALF (2 CUPS)
DRIED THYME (1 TSP)	CHICKEN BROTH (114.5-OZ CAN)		HEAVY CREAM (2/3 CUP)
ITALIAN SEASONING (1 TSP)			MILK (1 1/3 CUP)
SALT AND PEPPER			