

# WEEK 57 **MEAL PLAN**



ALYSSA'S
TIP OF THE WEEK

"I love preparing a large batch of my <u>Instant Pot Frozen</u>
<u>Chicken Breasts</u> and keeping some shredded chicken in the freezer for a quick weeknight dinner like the shredded chicken tacos."

### MONDAY

CUBE STEAK



RECIPE HERE

### TUESDAY

SHREDDED
CHICKEN TACOS





# WEDNESDAY

RICOTTA MEATBALLS



RECIPE HERE

### THURSDAY

CHINESE CHICKEN & BROCCOLI





# FRIDAY

SLOW COOKER
RANCH PORK CHOPS



RECIPE HERE

# **SHOPPING LIST**

I		BONELESS SKINLESS CHICKEN BREASTS (1 $\frac{1}{2}$ LB)
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BONELESS PORK CHOPS (2 LBS)

CUBE STEAKS (1 LB)

SHREDDED CHICKEN (4 CUPS)

LEAN GROUND BEEF (1 LB)

# DAIRY

**PROTEIN** 

RICOTTA (¾ CUP)

EGGS (2)

### **CANNED GOODS**

CREAM OF CHICKEN SOUP (1 10.5-OZ CAN)

# PANTRY STAPLES FLOUR (½ CUP)

OLIVE OIL (6 TBSP)

BEEF BROTH (1 3/3 CUP)

CHICKEN BROTH (2/3+1/4 CUP)

ONION SOUP MIX (1 ½ TBSP)

CORNSTARCH (1 TBSP + 2 TSP)

CHUNKY SALSA (1 CUP)

BREADCRUMBS (¾ CUP)

MARINARA SAUCE (2 CUPS)

SESAME OIL (2 TBSP + 1 TSP)

BROWN SUGAR (1 TBSP)

SOY SAUCE (2 TBSP)

OYSTER SAUCE (1 TBSP)

#### **PRODUCE**

ONION (2)

GARLIC (6 TSP)

MUSHROOMS (6 OZ)

BROCCOLI (3 CUPS)

RED POTATOES (6-8 MEDIUM)

LIMES (1)

GINGER PASTE (1 TSP)

FRESH PARSLEY (2 TBSP + GARNISH)

FRESH BASIL (2 TBSP)

# **SEASONINGS**

GARLIC POWDER (½ TSP)

ONION POWDER (2 ½ TSP)

CHILI POWDER (2 TSP)

CUMIN (1 TSP)

ITALIAN SEASONING (1 TBSP)

RANCH SEASONING (1 PKG)

SALT AND PEPPER

# **BREAD**

FLOUR TORTILLAS (FOR SERVING)