My Weekly Meal Plan

Meal Plan		Notes
Monday	Chicken Pot Pie Puffs with side salad	
Tuesday	Baked Spaghetti with Meatballs with steamed broccoli and garlic bread	
Wednesday	Sweet & Spicy Shrimp with steamed green beans	
Thursday	Chipotle Sheet Pan Chicken Fajitas with steamed corn and Mexican rice.	·
Friday	Crock Pot Loaded Potato Soup with Cheddar Bay Biscuits and apple slices	
Saturday	Slow Cooker Korean Beef Bowls Serve with rice and this Asian Salad from It Is a Keeper	
Sunday	Plan to Eat Out	
Date: Week 3—Octob	ber	



My Weekly Shopping List Always check your kitchen supplies to see what you already have on-hand.

Produce	Pantry	Meat
1 Orange	Linguini noodles	8 oz. Chicken, cooked (rotisserie)
1 Lime	2 Chipotle peppers in adobo sauce	2½ to 3 lbs. Ground beef
Apples	1 – 10.75 oz. Cream of chicken soup	1 lb. Shrimp
1 med. Onion	Italian Bread Crumbs	2 lbs. boneless, skinless chicken breast
1 Red Onion	1 pound box thin spaghetti	Bacon
Garlic bulb	1 – 45 oz. Spaghetti sauce	3 lbs. Boneless beef chuck roast
Shallots	Apricot or peach preserves	
Green onions	Bisquick baking mix	
2 bags Coleslaw mix	Ketchup	Dairy
Carrots	Soy sauce	Eggs
Lettuce	Red curry paste	Milk
Tomatoes	Mexican rice	Butter
Cucumbers	2 lg. boxes Chicken broth	Sour cream
4 Bell peppers, any color	Beef broth	1 lb. block Mozzarella cheese
ldaho baking potatoes	Ramen noodles	Cheddar cheese, shredded
Fresh ginger	Slivered almonds	1 can Refrigerated biscuits
	12 Tortillas	Orange Juice
	Herbs/Spices/Oils	
	Olive oil	
	Ground coriander	
	Chili powder	
	Garlic powder	
	Italian seasoning	
Frozen	Red pepper flakes	Household
1 pkg. Mixed vegetables	Cumin	
Garlic bread	Dried oregano	
green beans	Dried parsley flakes	
corn	Garlic powder	
Fresh or frozen broccoli	Sesame seeds	
	Brown sugar	
	Cornstarch	
	Apple cider or red wine vinegar	