PALEO MEAL PLAN GROCERY LIST

SUNDAY - LEMON CHICKEN

- 1 TBSP AVOCADO OIL ¹/₂ SMALL RED ONION 1 ¹/₂ LBS CHICKEN BREASTS OR TENDERS 1 (15-OZ) CAN FULL FAT COCONUT MILK 4 CLOVES GARLIC 2 TSP DRIED PARSLEY 2 TSP LEMON ZEST
- 2 TBSP LEMON JUICE
- 3 STALKS GREEN ONION

TUESDAY - KALE SPAGHETTI SQ

1 MEDIUM-SIZED SPAGHETTI SQUASH 2 TBSP OLIVE OIL 1 SMALL HEAD KALE 1/3 CUP SUN-DRIED TOMATOES 1/3 CUP WALNUTS 1 BULB GARLIC

THURSDAY - TACO SQUASH

3 MEDIUM-SIZED DELICATA SQUASH 2 TBSP AVOCADO OIL 1 SMALL RED ONION 1 LB GROUND BEEF 1 TBSP CHILI POWDER ¼ CUP CHICKEN BROTH OR WATER 1 BELL PEPPER, COLOR OF CHOICE 1 - 2 CUPS GRATED CHEDDAR CHEESE, OPTIONAL 3 STALKS GREEN ONION

DESSERT - CHOC CHIP COOKIES

½ CUP UNSALTED BUTTER (1 STICK)
⅓ CUP MAPLE SUGAR, COCONUT SUGAR, OR BROWN SUGAR
1 LARGE EGG
1 TSP VANILLA EXTRACT
1 ⅔ CUPS FINE ALMOND FLOUR
½ TSP BAKING SODA
1 CUP CHOCOLATE CHIPS

MONDAY - BBQ BEEF CHILI

- 3 T AVOCADO OR COCONUT OLIVE OIL 2 LB GROUND BEEF 2 T DARK CHILI POWDER 2 T STEAK SEASONING 1 T GROUND CUMIN 2 T WORCESTERSHIRE OR COCONUT AMINOS 1 TO 3 TABLESPOONS HOT SAUCE, TO TASTE 1 LARGE ONION 4 GARLIC CLOVES 2 LARGE BELL PEPPERS 1 ½ CUPS WATER (OR BEER) 1 (14-OZ.) CAN TOMATO SAUCE
- ½ CUP SMOKY BARBECUE SAUCE AVOCADO & GREEN ONIONS FOR SERVING

WEDNESDAY - MANGO CURRY

3 TABLESPOONS COCONUT OIL 1/2 CUPS CHOPPED ONION 1/2 RED BELL PEPPER 2 GARLIC CLOVES 2 T FRESH MINCED GINGER 11/2 T YELLOW CURRY POWDER 1/2 TEASPOON GROUND CUMIN 2 MANGOS, DICED (ABOUT 11/2 C.) 2 T CIDER VINEGAR 11/4 LB CHICKEN THIGHS OR BREASTS 1/3 CUP GOLDEN RAISINS 1/2 CUP COCONUT MILK **1 TEASPOON SALT** BLACK PEPPER CHOPPED FRESH CILANTRO RICE OR CAULIFLOWER RICE, FOR SERVING

FRIDAY - SQUASH SOUP

1 MED BUTTERNUT SQUASH 6 TABLESPOONS AVOCADO OIL 1 MEDIUM ONION 3 CELERY STALKS 1 RED BELL PEPPER 3 GARLIC CLOVES 1 TEASPOON GROUND CUMIN 1 TEASPOON DRIED THYME 6 CUPS CHICKEN STOCK 1 1/2 TEASPOON SEA SALT 10-12 OZ PRE-COOKED CHORIZO OR OTHER SPICY SAUSAGE 1 LIME CHOPPED FRESH CILANTRO, FOR SERVING