# PALEO MEAL PLAN GROCERY LIST

# **SUNDAY - CLAM CHOWDER**

1 (12 OZ) PACKAGE BACON
1 1/2 CUP DICED ONION
1 1/2 CUP DICED CELERY
2 POUNDS WHITE POTATOES
2 (6.5-OZ) CANS CHOPPED OR
MINCED CLAIMS
16 OUNCES CLAM JUICE
2 CUPS CHICKEN OR VEGETABLE
STOCK
1/2 TSP BLACK PEPPER
1 SPRIG FRESH THYME
1 1/4 CUPS FULL-FAT COCONUT MILK
1/3 CUP TAPIOCA FLOUR

### TUESDAY - THAI CHICKEN

1 1/2 POUNDS B/S CHICKEN
BREASTS OR THIGHS
1/4 CUP COCONUT AMINOS
2 TBSP FISH SAUCE
1 TBSP MINCED GINGER
2 LIMES
2 TSP MINCED OR GRATED
GARLIC
1-3 TSP SRIRACHA
1 POUND BRUSSELS SPROUTS
1 HEAD CAULIFLOWER
2 TSBP AVOCADO OIL
STEAMED RICE

## THURSDAY - SPAGHETTI SQUASH

8 OZ SLICED BABY BELLA MUSHROOMS 1/3 CUP DRIED PORCINI MUSHROOMS 6 GARLIC CLOVES 1/2 CUP BEEF BROTH 1/2 CUP COCONUT AMINOS 2 TBSP RED WINE VINEGAR 2 1/2 LB SPAGHETTI SQUASH 1 TBSP AVOCADO OIL 2 SPRIGS OF FRESH ROSEMARY 2 TSBP COCONUT CREAM

## **MONDAY - CREAMY PORK CHOPS**

1 LB YUKON GOLD POTATOES
2 TBSP AVOCADO OIL
4 TO 5 PORK CHOPS
1 LARGE YELLOW ONION
8 OUNCES BABY BELLA MUSHROOMS
5 CLOVES GARLIC
1 (15-OUNCE) CAN FULL-FAT COCONUT MILK
½ CUP CHICKEN BROTH OR BEEF BROTH
1 TBSP CIDER VINEGAR OR LEMON JUICE
2 TBSP GLUTEN-FREE FLOUR
1 TBSP DRIED PARSLEY

### WEDNESDAY - CABBAGE SOUP

2 TBSP AVOCADO OIL
1 MEDIUM YELLOW ONION
3 LARGE CARROTS
4 CLOVES GARLIC
1 LB GROUND BEEF
4 LARGE RIPE TOMATOES
4 CUPS CHICKEN BROTH BROTH
1 TBSP ITALIAN SEASONING
1/4 TSP BLACK PEPPER
1 LARGE GREEN CABBAGE

#### FRIDAY - PESTO CHICKEN

1½ LBS BONELESS SKINLESS
CHICKEN BREASTS

½ CUP BASIL PESTO SAUCE
2 TBSP AVOCADO OIL
2 TBSP PESTO SAUCE
1 CUP CANNED COCONUT MILK
PINCH BLACK PEPPER
1 TBSP GLUTEN-FREE FLOUR

½ CUP SUN-DRIED TOMATOES

## **DESSERT - PUMPKIN PIE**

6 EGG YOLKS
2/3 CUP COCONUT SUGAR
1 CUP PUMPKIN PUREE
1 CUP UNSWEETENED ALMOND MILK OR
COCONUT MILK
2 TSP PUMPKIN PIE SPICE OR CHAI
SPICE (SEE POST)
2 EGG WHITES
1/3 CUP COCONUT SUGAR
1/8 TSP CREAM OF TARTAR
1 TSP VANILLA EXTRACT