HEALTHY MEAL PLAN GROCERY LIST

SUNDAY - LIME GRILLED CHICKEN

8 SKINLESS, BONELESS CHICKEN
THIGHS OR 3-4 CHICKEN BREASTS
1 TEASPOON KOSHER SALT
1 TEASPOON LIME ZEST
1/3 CUP LIME JUICE
3 TABLESPOONS AVOCADO OIL
1 CUP PACKED FRESH HERBS (BASIL, CILANTRO, DILL, MINT, ETC)
1 LARGE GARLIC CLOVE, PEELED CHOICE OF SALAD OR VEG FOR SIDE

MONDAY - VEG CURRY SOUP

2 TBSP COCONUT OIL OR OLIVE OIL
½ MEDIUM YELLOW ONION
6 SWEET BABY PEPPERS OR ONE LG
2 LARGE CARROTS
5 CLOVES GARLIC
1 TBSP FRESH GINGER
½ MEDIUM HEAD CAULIFLOWER
1½ CUPS GREEN BEANS
2 TBSP YELLOW CURRY POWDER
½ TSP RED PEPPER FLAKES
1 (14-OZ) CAN FULL-FAT COCONUT MILK
3 CUPS VEGETABLE BROTH

TUESDAY - GRILLED SHRIMP TACOS

8 OUNCES LARGE RAW SHRIMP
1 TABLESPOON TACO SEASONING
1 TABLESPOON AVOCADO OIL
1 LIME
SMALL GRAIN-FREE TORTILLAS
1/2 CUP CRUMBLED MEXICAN
COTIJA CHEESE (OPT)
1 1/2 - 2 CUPS DICED PINEAPPLE
1 AVOCADO
1 SMALL JALAPEÑO
1/4 CUP MINCED RED ONION
1/4 CUP CHOPPED
FRESH CILANTRO SEA SALT

WEDNESDAY - PESTO CHX SALAD

4 CUPS ROTISSERIE CHICKEN
½ CUP RED ONION
1 LARGE RIPE AVOCADO
¾ CUP SUN-DRIED TOMATOES
¾ CUP PESTO SAUCE
¼ TSP BLACK PEPPER

THURSDAY - GARLIC BUTTER SALMON

5-6 SALMON FILLETS
SEA SALT
4 CUPS QUICK COOKING VEG
1/3 CUP MELTED BUTTER OR GHEE
3 GRATED GARLIC CLOVES
1/2 TEASPOON LEMON ZEST
JUICE FROM 1/2 OF A LEMON
1-2 TEASPOONS FRESH THYME
LEAVES OR 1/4 TSP DRIED THYME

DESSERT - PB PROTEIN BITES

1 1/4 CUP ALMOND FLOUR
1/4 CUP VANILLA PROTEIN POWDER
1/4 CUP PB PROTEIN POWDER
1/4 CUP SMOOTH OR CRUNCHY PB
1/4 CUP COCONUT OIL
2 TABLESPOONS HONEY
1 TEASPOON VANILLA EXTRACT
1/4 TEASPOON SEA SALT
1/3 CUP FREEZE-DRIED
STRAWBERRIES (OPT)

FRIDAY - TACO STUFFED SQUASH

3 MEDIUM DELICATA SQUASH
2 TBSP AVOCADO OIL
1 SMALL RED ONION
1 LB GROUND BEEF
1 TBSP CHILI POWDER
1/4 CUP CHICKEN BROTH/WATER
1 BELL PEPPER
2 CUPS GRATED CHEDDAR
3 STALKS GREEN ONION