MEAL PLAN GROCERY LIST

SUNDAY - WALDORF SALAD

1 POUND BONELESS SKINLESS CHICKEN BREASTS 1 LARGE APPLE 1 ½ CUPS RED SEEDLESS GRAPES 1 CUP CELERY ¼ CUP RAW PECANS OR WALNUTS ⅓ CUP MAYONNAISE ⅓ CUP PLAIN GREEK YOGURT

TUESDAY - LENTIL SALAD

1 CUP UNCOOKED LENTILS 1 SMALL CUCUMBER 1 CUP CHERRY TOMATOES 2/3 CUP RED ONION 1 CUP SUN-DRIED TOMATOES 2/3 CUP FETA CHEESE CRUMBLES ½ CUP FRESH PARSLEY 2 TBSP AVOCADO OIL 1 LEMON 1 TBSP DIJON MUSTARD 1 SMALL CLOVE GARLIC

THURSDAY - BASIL BEEF

¼ CUP COCONUT AMINOS
1 1/2 TBSP FISH SAUCE
2 TBSP RICE VINEGAR
2 TSP SRIRACHA
2 TSP TOASTED SESAME OIL
2 TSP TAPIOCA FLOUR
1 TBSP AVOCADO OIL
½ MEDIUM-SIZED YELLOW ONION
1 SMALL RED BELL PEPPER
1 POUND LEAN GROUND BEEF
5 CLOVES GARLIC
1 LARGE JALAPENO

DESSERT - BLACKBERRY COBBLER

4 CUPS FRESH BLACKBERRIES 1 CUP ALMOND FLOUR 3 TBSP COCONUT OIL 1 TBSP TAPIOCA FLOUR 1/2 CUP PURE MAPLE SYRUP 2 TBSP FRESH LEMON JUICE 1/4 TSP ALMOND EXTRACT 1/2 TSP GROUND CINNAMON

MONDAY - FISH TACOS

BLACKENING SPICES 1 1/2 POUNDS FIRM WHITE FISH (COD, HALIBUT, ROCKFISH, ETC) 3-4 TABLESPOONS COCONUT OIL 4 CUPS SHREDDED CABBAGE (ABOUT 1/2 SMALL HEAD) 2-3 LIMES 8-10 CORN TORTILLAS 1 RIPE AVOCADO 1/2 CUP FRESH CHOPPED CILANTRO

WEDNESDAY - CHICKEN SALAD

1 MEDIUM ZUCCHINI 1 MEDIUM YELLOW SQUASH 2 EARS OF CORN 1 LARGE RED ONION 2-3 TBSP AVOCADO OIL 1 CUPS DICED COOKED CHICKEN 1 CUP CHERRY TOMATOES 1/2 ENGLISH CUCUMBER 3 GREEN ONIONS 1/4 CUP CHOPPED FRESH HERBS (CILANTRO, DILL, PARSLEY, ETC) 1 LARGE LEMON 3 TBSP OLIVE OIL 1 CLOVE GARLIC 1/4 TSP BLACK PEPPER

FRIDAY - CURRY ZOODLES

1 TBSP AVOCADO OIL 1/2 CUP DICED RED ONION 1 BROCCOLI CROWN 1 CUP DICED FRESH PINEAPPLE 5 OUNCES SUGAR SNAP PEAS 1 CUP FULL-FAT COCONUT MILK 3 TBSPTHAI GREEN CURRY PASTE 1-2 TSP CHILI PASTE 1/2 OF A LEMON 1 LB UNCOOKED LARGE SHRIMP 3 MEDIUM ZUCCHINI 2 TSP SESAME SEEDS