Emily

This Week's Meal Plan

Breakfast Options Super Power Morning Smoothie Carrot Sweet Potato Oatmeal Cups

Lunch Prep Kale & Brussels Sprouts Salad

Dinners Monday - Turkey Pot Pies Tuesday - Lemon Garlic Orzo w/ Roasted Vegetables Wednesday - Rosemary Garlic Sheet Pan Salmon Thursday - Rotisserie Chicken w/ Paleo Creamed Spinach Weekend - Chicken & Vegetable Soup Snacks GF Pretzels and Hummus <u>Apple Pie Snack Cups</u>

MEAL PLAN #33 ECEMBER 2, 2019

> Dessert Berries & Cream

Little Lunch Boxes

Main - Turkey & Cranberry Sliders Fruit - Apple & Pear Slices Veggie - Carrots & Bell Peppers Extras - GF Pretzels & Dark Chocolate Square

*Note: I know this seems like a lot of food but I cook breakfast, lunch and dinner for five people who like variety - adjust as you need to. Below I've arranged the grocery list by both recipe and section of the grocery store so you can easily strike ingredients you may not need.

Emily's Grocery List

-By Recipe-

Super Power Morning Smoothie

Kale Banana Coconut Water (or sub Coconut Milk), unsweetened Almond Butter Flax Oil (sub flax seed) Cinnamon

Carrot Sweet Potato Oatmeal Cups

Oats Cinnamon Baking Powder Salt Almond Milk, unsweetened Coconut Sugar (sub Swerve Brown) Vanilla Maple Syrup Sweet Potato Puree Grated Carrots Nutmeg, grated Cloves, ground

Whole Wheat Dinner Rolls White Cheddar Cheese (optional) Apple Pear **Baby Carrots Red Bell Pepper Gf Pretzels** Dark Chocolate (I like Hu Kitchen)

Snacks

GF Pretzels Hummus

Apple Pie Snack Cups

Graham Crackers (I like Annie's) Honeycrisp Apple (technically, any variety will do) Unsweetened Cinnamon Apple Sauce Whipped Cream (try So Delicious Coco Whip for dairy-free)

Turkey Pot Pie

Almond Flour Arrowroot Flour Salt Pepper **Baking Powder** Butter, unsalted (I like Vital Farms) or ghee Egg. 2 Yellow Onion, 1 Celery, 1-2 stalks Carrot, 1-2 Garlic Thyme Chicken Broth Coconut Milk , full-fat (sub heavy cream, nutpods, etc.) **Diced Turkey** Peas, frozen

Kale & Brussels Sprouts Salad

Lemon, 1-2 Dijon Mustard Shallot, 1 Garlic Kosher Salt **Black Pepper** Tuscan Kale, 2 bunches Brussels Sprouts, 1 lb Olive Oil Almonds Pecorino Cheese

Lunch Box

Leftover Turkey Leftover Cranberry Sauce Cayenne Pepper

Lemon Garlic Orzo w/ Roasted Vegetables

Toasted Pine Nuts Crimini Mushrooms Bell Pepper, 1 cup chopped Asparagus, 1 lb Cherry Tomatoes, 1 pint Garlic Shallot, 1 Olive Oil Salt Pepper Orzo, 1 cup Vegetable Broth Feta, crumbled Lemon, 2 Basil Parsley

Pepper

Chicken & Vegetable Soup

Olive Oil Onion, 1 Celery, 2 stalks Carrots, 2 Yellow Bell Pepper, 1 Garlic Chicken Broth Zucchini, 1 Cauliflower, 2 cups florets (1/2 large head) Diced Tomatoes, 28 oz Chicken Breasts, boneless, skinless, 2 large Salt Pepper Spinach

Berries & Cream

Strawberries, 1 large container Blackberries, 1 container Raspberries, 1 container Blueberries, 1 container Mint Leaves Coconut Cream, 14 oz can Honey Maple Syrup Vanilla

Rosemary Garlic Sheet Pan

Salmon Filets, 4 Carrots, 6-7 Olive Oil Salt Pepper Rosemary Garlic Green Beans, 8 oz

Rotisserie Chicken w/ Paleo Creamed

Spinach

Rotisserie Chicken Bacon Cauliflower Florets, 2 cups Coconut Milk, full-fat Bone Broth (sub chicken broth) Apple Cider Vinegar Dijon Mustard Spinach, 1 -16oz container Shallot, 1 Garlic Salt

Emily's Grocery List

-By Store Section-

Produce

Apples, 6-8 Honeycrisp Asparagus, 1 lb **Baby Carrots** Banana, 4-5 Basil Banana, 2-3 **Blackberries** Blueberries Brussels Sprouts, 1 lb Carrot, 10-12 medium Cauliflower, 1 large head Celery Cherry Tomatoes, 1 pint Crimini Mushrooms Garlic Grated Carrots, 1 bag Green Beans, 8 oz Kale, Tuscan variety, 3 bunches Lemons, 4 Mint Leaves Parsley Pear, 2 **Raspberries** Red Bell Pepper, 3 Rosemary Shallot, 3 Spinach, 2-16oz containers **Strawberries** Sweet Potato, 2-3 Thyme Yellow Bell Pepper, 2 Yellow Onion, 2 Zucchini, 1

Dairy/Dairy Alternatives

Almond Milk, unsweetened Butter (or sub Ghee) Coconut Cream, 14 oz can Coconut Milk, full-fat Eggs Feta Pecorino Cheese Whipped Cream (try So Delicious Coco Whip for dairy-free) White Cheddar (optional)

Proteins

Almond Butter Bacon Chicken Breasts, boneless, skinless, 2 large Eggs Hummus Roasted Turkey, leftover or sub rotisserie Chicken Rotisserie Chicken Salmon Filets, 11b, 4 filets

Pantry Essentials - Baking

Almond Flour Applesauce, unsweetened cinnamon Arrowroot Flour Baking Powder Cinnamon (Ceylon) Coconut Sugar (sub Brown Sugar) Coconut Water Collagen Peptides Dark Chocolate, I like Hu's Kitchen Flax Oil (sub flax seed) Honey Maple Syrup Oats Vanilla

Pantry Essentials - Sauces, Broths, Nuts, Canned, Etc. Almonds Apple Cider Vinegar Bone Broth (sub chicken broth) Chicken Broth Diced Tomatoes, 28-oz can Dijon Mustard Olive Oil Pine Nuts Vegetable Broth

Pantry Essentials - Spices

Black Pepper Cayenne Pepper Cloves Nutmeg Salt

Grains or Grain Alternatives

GF Pretzels Graham Crackers, I like Annie's Orzo Whole Wheat Dinner Rolls

Other

Frozen Peas Leftover Cranberry Sauce (or sub cranberry jam or spread)