## **WEEKLY DINNER MENU**

### **MONDAY**



Fish Tacos With Watermelon Salsa

### **WEDNESDAY**



Asian Noodles With Summer Vegetables

### **FRIDAY**



Buffalo-style Salmon With Blue Cheese Salad

#### **GROCERIES**

8 radishes

8 corn tortillas

4 scallions

4 salmon filets

3 heads baby bok

choy

3 stalks celery

2 carrots

2 limes

1 avocado, sliced

1 romaine lettuce

heart

1 jalapeno pepper

1 bell pepper

1 (1/2–inch) piece ginger

1/2 small red onion

1 lb. skinless wild

striped bass

1 (5 oz.) package

baby arugula 12 ounces whole wheat spaghetti

12 ounces sugar

snap peas

4 cups diced, seedless

watermelon

1/2 cup roughly

chopped fresh cilantro

1/2 cup fresh

cilantro leaves 1/3 cup cashew

butter or peanut butter

3 tbsp. crumbled

blue cheese 3 tbsp. rice vinegar

2 tbsp. low-fat plain yogurt

2 tbsp. unsalted butter

2 tbsp. hot sauce

1 tbsp. plus 2 tsp olive oil, plus more

for brushing

1 tbsp. maple syrup 1 tbsp. fresh lemon

iuice

1 tbsp. Siracha, plus

more for serving 1 tbsp. Siracha, plus

more for serving

1 tsp. chili powder 1/4 tsp. paprika

Kosher salt and freshly ground black

pepper

Vegetable oil for brushing

# TUESDAY, THURSDAY AND THE WEEKEND

- Use your leftovers to create these meals
- Try creating a super salad or a Buddha bowl using your leftovers

