## **WEEKLY DINNER MENU**

### MONDAY



Comforting Beef and
Barley Soup

### **WEDNESDAY**



Ginger Veggie Brown Rice Pasta

### **FRIDAY**



Pan-Roasted Chicken and Vegetables

#### **GROCERIES**

6 bone-in chicken thighs (about 2 1/4 pounds), skin removed 3 garlic cloves, minced 2 green onions, chopped 1 rotisserie chicken. skin removed. shredded 1 large onion, coarsely chopped 1 medium carrot, chopped 1 celery rib, chopped 1 can (14.5 ounces) diced tomatoes. undrained

2 pounds red potatoes (about 6 medium), cut into 3/4 inch pieces 1/2 small red onion. sliced 1/2 medium sweet red pepper, chopped 4 cups beef broth 4 cups water 2 cups chopped cooked roast beef 2 cups uncooked brown rice elbow pasta 1 1/2 cups chopped fresh Brussels sprouts 1 cup quick-cooking barley

1/2 cup chopped red cabbage 1/2 cup shredded carrots 1/2 cup chopped onion 1/2 cup frozen peas 2 tbsp. olive oil 1 tbsp. butter 1 tbsp. coconut oil 2 tsp. ginger paste 2 tsp. garlic paste 1/4 tsp. ground ancho chili powder 1/4 tsp. coarsely ground pepper 1/2 tsp. paprika 1/2 tsp. dried basil 1/2 tsp. dried oregano Pepper Salt

# TUESDAY, THURSDAY AND THE WEEKEND

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

