# **WEEKLY DINNER MENU**

## **MONDAY**



Orange-glazed Pork With Sweet Potatoes

## **WEDNESDAY**



Snappy Tuna Melts

#### FRIDAY



Cashew Chicken
With Ginger

#### **GROCERIES**

8 slices tomato

8 slices reduced fat Swiss cheese

4 whole wheat English muffins 4 green onions, sliced

3-4 cups brown rice (cooked)

2 medium sweet potatoes

2 pork tenderloins (1 lb. each)

2 medium apples

1 1/2 pounds boneless,

skinless chicken breasts, cut

into 1-inch pieces

1 medium orange

1 pouch (11 ounces) light tuna

in water

1 hard boiled egg, coarsely

chopped

1 small green pepper, cut into

Strips

1 can (8 ounces) sliced water chestnuts, drained

1 1/4 cups chicken broth

1 cup orange juice

3/4 cup salted cashews

1/2 pound sliced, fresh

mushrooms

3 tbsp. brown sugar

3 tbsp. canola oil, divided

2 tbsp. cornstarch

2 tbsp. soy sauce

2 tbsp. reduced fat creamy

balsamic vinaigrette

1 tbsp. stone-ground mustard

(optional)

2 tsp. cornstarch

1 tsp. ground cinnamon

1 tsp. ground ginger

1 tsp. salt

1/2 tsp. pepper

# TUESDAY, THURSDAY AND THE WEEKEND

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

