WEEKLY DINNER MENU

MONDAY



Tomato Walnut Tilapia

WEDNESDAY



Chicken and Goat Cheese Skillet

FRIDAY



Pesto Corn Salad With Shrimp

GROCERIES

4 medium ears sweet corn,
husked
3 plum tomatoes, chopped
1 garlic clove, minced
1 medium ripe avocado, peeled
and chopped
1 medium tomato, thinly sliced
1 pound uncooked shrimp
(31-40 per pound), peeled and deveined
1/2 pound boneless skinless
chicken breasts, cut into 1-inch
2 tbsp. lemon
1 tbsp. butter
1/4 tsp. pepper
2 tbsp. lemon
1 1/2 tsp. butt
Olive oil
Salt
Pepper

4 tilapia fillets (4 ounces each)

1 1/2 cups cherry tomatoes, halved1 cup cut fresh asparagus1/2 cup soft bread crumbs

1/2 cup packed fresh basil leaves

pieces

1/4 cup chopped walnuts 3 tbsp. 2% milk 2 tbsp. herbed fresh goat cheese crumbles 2 tbsp. lemon juice 1/4 tsp. salt 1/4 tsp. pepper 2 tbsp. lemon juice 1 1/2 tsp. butter, melted Olive oil Salt Pepper Hot cooked brown rice or whole wheat pasta Additional goat cheese, optional

TUESDAY, THURSDAY AND THE WEEKEND

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

