## **WEEKLY DINNER MENU**

### **MONDAY**



Spicy Lemon
Chicken Kabobs

#### **WEDNESDAY**



Grilled Tilapia Piccata

#### **FRIDAY**



Tropical Chicken
Cauliflower Rice Bowls

#### **GROCERIES**

1 1/2 pounds boneless, skinless chicken breast, cut into 1-inch cubes

4 boneless, skinless chicken breasts

4 tilapia fillets (6 ounces each)

2 garlic cloves

2 medium lemons

1 fresh pineapple, peeled, cored and cubed (about 3

cups)

1 small red onion

3 cups fresh cauliflower florets 1/2 cup plain or coconut Greek

yogurt

1/2 cup lemon juice

3 tablespoons white whine

3 tablespoons lime juice

3 tablespoons minced fresh

basil

2 tablespoons plus 1/2 cup chopped fresh cilantro 2 teaspoons capers

1 teaspoon minced fresh

rosemary or 1/4 teaspoon dried rosemary, crushed

Minced chives

1/2 teaspoon grated lemon

zest

1/8 teaspoon chili powder

Salt

Pepper

Crushed red pepper flakes

Olive oil

Canola oil

Optional: toasted, sweetened shredded coconut and lime

wedges

# TUESDAY, THURSDAY AND THE WEEKEND

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

