WEEKLY DINNER MENU

MONDAY

Shrimp and Fresh Pesto Pasta

WEDNESDAY



Chicken Ramen Soup

FRIDAY



Teriyaki Salmon

GROCERIES

1 pound shredded chicken 8 ounces dried tagliatelle or spaghetti 8 ounces shrimp, cleaned 4-6 ounce salmon fillets 4 1/2 cloves garlic 2 shallots, sliced 2 inches fresh ginger, peeled and minced 1 package ramen noodles (discard seasoning) 1 medium onion, diced 1 red pepper, chopped 1 carrot, shredded

2 (14-ounce) cans

1 quart chicken stock

coconut milk

2 cups broccoli florets 2 cups sweet potatoes, cubed 1 cup sweet peas 1 cup fresh basil leaves 1 cup cherry tomatoes, halved ½ cup soy sauce 1/4 cup brown sugar, packed 8 tablespoons extravirgin olive oil 2 tablespoons freshly grated pecorino romano 2 tablespoons freshly grated parmesan 2 tablespoons pine nuts (optional) 1 tablespoon vegetable oil 1 tablespoon rice vinegar

1 tablespoon cornstarch

1 tablespoon water 1 tablespoon coconut oil 1 tablespoon green curry (not spicy) 2 teaspoons sesame oil 1 teaspoon sesame seeds 1/4 teaspoon ground ginger Salt and pepper to taste Limes for garnish (optional) Fresh cilantro

TUESDAY, THURSDAY AND THE WEEKEND

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

