January

WEEKLY DINNER MENU

WEEK 1

MONDAY



Superfood Chopped Salad With Salmon and Creamy Garlic Dressing

WEDNESDAY



Creamy White Chili With Cream Cheese

FRIDAY



Roasted Vegetable and Black Bean Tacos

GROCERIES

1 pound salmon filets 1 pound boneless, skinless chicken thighs 4 ounces reduced fat cream cheese 6 cloves garlic 4 corn tortillas 2 (15 ounce) cans no-saltadded great northern beans 1/2 cup sunflower seeds 1 (4 ounce) can chopped green chiles 1 lime 1/2 avocado 8 cups chopped curly kale 3 cups unsalted chicken stock 2 cups chopped broccoli 2 cups chopped red cabbage 2 cups finely diced carrots 1 ¹/₂ cups chopped yellow onion (1 medium)

1 cup roasted root vegetables *¾* cup chopped celery (2 medium stalks) 1/2 cup cooked or canned black beans ¹/₂ cup loosely packed fresh cilantro leaves 1/2 cup low-fat plain yogurt 1/4 cup mayonnaise 2 tablespoons lemon juice 2 tablespoons ground parmesan 1 tablespoon finely chopped fresh parsley 1 tablespoon snipped fresh chives 2 teaspoons reduced sodium tamari or soy sauce 1 teaspoon ground cumin 1 teaspoon chili powder

1/2 teaspoon ground coriander Salt and ground pepper Extra virgin olive oil Canola oil Chopped fresh cilantro and salsa for garnish

TUESDAY, THURSDAY AND THE WEEKEND

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

