# WEEKLY DINNER MENU

#### **MONDAY**



Chicken Thighs With Brussel Sprouts and Gnocchi

### **WEDNESDAY**



Pan-seared Salmon With Kale and Apple Salad

#### **FRIDAY**



Vegetarian Burrito Bowl

#### **GROCERIES**

4 boneless, skinless chicken thighs 4 whole wheat dinner rolls 1/4 cup dates 4-5 ounce salmon filets

4 large garlic cloves, minced

1 package shelf-stable gnocchi

1 package tofu, drained 1 lettuce head, shredded 1 kale bunch, ribs

removed

1 honeycrisp apple 1 medium poblano chile

1 small onion, diced 1 can chipotle peppers in adobo sauce

1 can black beans

1 pound brussels sprouts, guartered

2 cups brown rice

1 cup red onion, sliced

1 cup cherry tomatoes,

halved

1/4 cup pecorino, finely

grated

10 tablespoons extra-

virgin olive oil

3 tablespoons lemon juice

3 tablespoons toasted, slivered almonds

2 tablespoons fresh

oregano, chopped 2 tablespoon red wine

vinegar

2 teaspoons soy sauce

2 teaspoons tomato paste 1 teaspoon chili powder

1/2 teaspoon ground

cumin

Ground pepper

Salt

## TUESDAY, THURSDAY AND THE WEEKEND

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

