WEEKLY DINNER MENU

MONDAY



Quinoa Fried Rice with Chicken

WEDNESDAY



One-Pot Garlicky Shrimp and Spinach

FRIDAY



Stuffed Cabbage Soup

GROCERIES

- 1 ½ pounds lean ground beef
- 1 pound shrimp
- 1 pound spinach
- 1 pound boneless, skinless chicken thighs
- 15-ounce can no-salt-added tomato sauce
- 4 cups chopped green cabbage
- 4 cups unsalted chicken broth
- 2 cups chopped yellow onion
- 2 cups cold cooked quinoa
- 1 3/4 cup chopped carrots
- 1 cup chopped celery
- 1/2 cup diced red bell pepper
- ½ cup peas, fresh or frozen
- 1/4 cup medium-grain brown rice
- 5 tablespoons EVOO

- 3 tablespoons reduced sodium tamari or soy sauce
- 3 tablespoons peanut oil, divided
- 3 tablespoons fresh parsley
- 2 tablespoons light brown sugar
- 1 tablespoon smoked paprika
- 1 tablespoon lemon juice
- 2 teaspoons minced garlic
- 2 teaspoons grated fresh ginger
- 1 1/2 teaspoons lemon zest
- 1 1/2 teaspoons salt
- 1 teaspoon toasted (dark) sesame oil
- 1/4 teaspoon crushed red pepper
- 1/4 teaspoon ground pepper
- 1/4 teaspoon cayenne pepper
- 6 medium cloves garlic
- 3 scallions
- 2 large eggs

TUESDAY, THURSDAY AND THE WEEKEND

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

