# WEEKLY DINNER MENU

### WEEK 1

MONDAY



Salmon-stuffed Avocados

#### WEDNESDAY



Grilled Chicken With Farro and Roasted Cauliflower

FRIDAY



Roasted Sweet Potato and Beet Sandwich

#### GROCERIES

- 2 five-ounce cans salmon 10 ounces boneless, skinless chicken thighs 4 cups baby arugula or kale 2 cups sweet potato 2 cups beets 1 1/2 cup cooked farro 1 cup roasted cauliflower 2/3 cup roasted green pepper 2/3 cup roasted red peppers 1/2 cup nonfat plain Greek yogurt 1/2 cup diced celery 1/2 cup thinly sliced red onion 1/2 cup distilled white vinegar 1/2 cup whole-milk plain yogurt 1/4 cup crumbled feta cheese
- 1/4 cup low-sodium chicken/ vegetable broth 1/4 cup fresh mint leaves 4 tablespoons EVOO, divided 2 tablespoons chopped fresh parsley 2 tablespoon lemon juice 1 tablespoon lime juice 1 tablespoon pine nuts, toasted 2 teaspoons mayonnaise 1 1/8 teaspoon ground pepper 1 teaspoon Dijon mustard 3/4 teaspoon salt 1/4 teaspoon ground cinnamon 2 avocados 1 whole wheat baguette Chives (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
- Kebabs

