

WEEKLY DINNER MENU

MONDAY



Curried Salmon with Mango Chutney

WEDNESDAY



Slow-Cooker Pork Tacos

FRIDAY



Cheesy Zucchini and Chicken "Enchiladas"

GROCERIES

4 pounds boneless pork shoulder (untrimmed), cut into chunks
 3 ¾ cups low sodium chicken broth
 ¼ cup golden raisins
 ¼ cup chopped fresh mint, plus more for taste
 3 cups shredded rotisserie chicken (skin discarded)
 1 ½ cups salsa (not chunky)
 1 cup shredded Mexican blend cheese
 5 tablespoons extra virgin olive oil
 2 tablespoons plus ½ to 1 teaspoon distilled white vinegar
 2 tablespoons honey
 2 tablespoons vegetable oil
 2 tablespoons sour cream
 1 tablespoon cider vinegar
 1 tablespoon chili powder
 2 teaspoons dried oregano, preferably Mexican
 1 ¼ teaspoons Madras curry powder

9 cloves garlic
 4 scallions, sliced (white and green parts separated)
 Four 5-ounce skin-on salmon fillets (preferably white)
 3 to 4 medium zucchinis
 3 whole pasilla chiles
 3 whole ancho chiles
 2-3 chipotles in adobo sauce
 2 bay leaves
 1 large bunch Swiss chard, leaves torn, and stems sliced
 1 mango, peeled, pitted and chopped
 1 serrano chile pepper. Thinly sliced (remove seeds for less heat)
 1 small shallot, sliced
 1 cinnamon stick
 ½ medium white onion, roughly chopped
 Corn tortillas, warmed for serving
 Kosher salt
 Freshly ground pepper
 Assorted taco toppings, 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