

Week of: 4/3-7

Breakfast	Chorizo Sheet Pan Breakfast
Lunch	Buffalo Chicken Wraps
Monday	Slow Cooker Teriyaki Pork Tenderloin
Tuesday	Beef Picadillo Tacos
Wednesday	Pork Chili Verde
Thursday	Chicken Divan Casserole
Friday	Herb-Crusted Salmon and Potato Bake
Dessert	Peach Cobbler Dump Cake

Fresh Produce	Meat/Eggs/Dairy	Pantry	Seasoning
Parsley, 1 bunch Cilantro, 1 bunch Thyme, ¼ cup Avocado, 1 Ginger, 1-2" piece Garlic, 12 cloves Yellow Onion, 2 Jalapeno, 2 Broccoli, 9 oz Mushrooms, 8 oz Green Bell Pepper, 1 Red Bell Pepper, 2 Baby Bok Choy, 1 lb Celery Sticks, for serving Lemon, 1 Lime, 2 Lemon Juice, 2 tbsp Lime Juice, ½ cup Baby Potatoes, 2 lbs Yukon Gold Potatoes, 2½ lbs Frozen Peaches, 48 oz	Chicken Breast, 1½ lbs Shredded Chicken, 2 ¼ cups Ground Beef, 2 lbs Pork Tenderloin, 2 lbs Chorizo, 1 lb Salmon, whole filet, 1 ½ lbs Butter, ¾ cup + 2 tbsp Sour Cream, 1 cup + more to serve Shredded Cheese, 2½ cups + 2 tbsp Vanilla Ice Cream, for serving (optional)	Pinto Beans, 2, 15-oz cans Salsa Verde, 16 oz Green Chilis, 1 can (4 oz) Hot Pepper Sauce, 1 tbsp + 1 tsp Diced Tomatoes, 1, 14.5 oz can Coconut Milk, full-fat, 1 can (13.5 oz) Coconut Aminos, 1 cup Apple Cider Vinegar, 2 tbsp Sesame Oil, 1 tbsp Beef Broth, 2 cups Mayonnaise, ¾ cup Panko Breadcrumbs, ¾ cup White Rice, 2 cups Yellow Cake Mix, 1 box Cornstarch or Arrowroot Starch, 1 tbsp Flour or Flour-like Tortillas, 10-12 Potato Chips, for serving	Chili Powder, 3 tbsp Cumin, 2 tbsp + 1 tsp Oregano, 2 tsp Onion Powder, 1 tsp Garlic Powder, 1 tsp Red Pepper Flakes, 1 tsp Bay Leaf, 1

Pantry Staples: Olive Oil or Avocado Oil, Butter or Ghee, Sea Salt, Ground Pepper