Week of: 8/14-18

Breakfast	Clean Start Breakfast Casserole		
Lunch	Mediterranean Chickpea Salad		
Monday	<u>Cheeseburger Macaroni</u>		
Tuesday	Black Bean Tacos		
Wednesday	Sheet Pan Chicken Thighs & Veggies		
Thursday	Baked Feta Pasta		
Friday	Baked Chicken and Rice		
Dessert	Cherry Dump Cake		

Fresh Produce	Meat/Eggs/Dairy	Pantry	Seasoning
Frozen hashed browns, 1 pound Frozen spinach, 1 pound Cucumber, 1 large Cherry tomatoes, 1 cup Red onions, 3 Yellow onion, 1 Garlic cloves, 6 Parsley, 1 head Dill, 1 head Cilantro, 1 bunch Avocado, 1 Green beans, 12 ounces Carrots, 3 Cherry tomatoes, 1 pint Fresh basil, 1 bunch Fresh chopped herbs for garnish, optional Frozen cherries, 3 pounds Limes, 2 Lemons, 4	Eggs, 18 Crumbled feta cheese, ½ cup Ground beef, 2 pounds Milk, 3 cups Shredded cheddar cheese, 3 cups Mexican-blend shredded cheese, 1½ cups Boneless, skinless, chicken thighs, 3 pounds Feta cheese, 1, 8- ounce block Butter, 1½ sticks Vanilla ice cream, for serving	Garbanzo beans, 2 cans Kalamata olives, ¼ cup Red wine vinegar, 1 tablespoon Tomato paste, 2 tablespoons Elbow macaroni, 12 ounces Beef broth, 3 ½ cups Black beans, 1, 15.5-ounce can White corn tortillas, 12 Coconut milk, ½ cup Penne pasta, 12 ounces Chicken broth, 4 ½ cups White rice, 1 cup Dry yellow cake mix, 1 box Apple cider vinegar, 1 ½ - 2 cups	Paprika, 3 teaspoons Garlic powder, 4 teaspoons Chili powder, 1 tablespoon Onion powder, ½ teaspoon Cumin, ½ teaspoon Italian seasoning, 1 tablespoon Seasoning blend of your choice, 1 tablespoon Black peppercorns, 1 teaspoon

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