



MONDAY



Taco Salad
\$20.50

TUESDAY



Chicken Gyros
\$21.22

WEDNESDAY



**Easy Grilled Pizza
(cheese only)**
\$8.55

THURSDAY



**BBQ Pulled Pork
Sandwich**
\$25.07

FRIDAY



Pollo Fundido
\$11.17

Estimated Total: \$86.51

Produce:

- Romaine Lettuce (2 heads)
- Lemon Juice (3 Tbsp)
- Garlic (4 cloves)
- English Cucumber (1)
- Cherry Tomatoes (1 cup)
- Red Onion (1/2)
- Broccoli Slaw (1 bag)
- Red Bell Pepper (1/2)
- Green Onion (1)
- Mango (1/2 cup)
- Pineapple (1/2 cup)

Refrigerated:

- Plain Yogurt (1 cup)
- Mayonnaise (3 Tbsp)
- Shredded Cheese (1 1/2 cup)
- Cream Cheese (4 oz)
- Sour Cream (1/2 cup)
- Milk (2 Tbsp)

Toppings for Taco Salad: Cherry Tomatoes, Olives, Cheese, Onion, Salsa, Sour Cream, etc

Toppings for Pizza: Cheese, Pepperoni, Meat, Veggies, Etc.

Canned Goods:

- Black Beans (1 can)
- Corn (1 cup)
- Pizza Sauce (store bought or homemade)
- Coke (12 oz)
- BBQ Sauce (2 cups)
- Salsa (3/4 cup)
- Diced Jalapenos (2-3 Tbsp)

Pantry:

- Olive Oil
- Vegetable Oil
- Brown Sugar (1 Tbsp)
- Apple Cider Vinegar (1 Tbsp)
- Dijon Mustard (1 tsp)
- Sugar (1 Tbsp)
- Taco Seasoning (2 Tbsp)

Protein:

- Ground Beef (1 lb)
- Chicken Breasts (2 lbs)
- Pork Shoulder (4 lbs)
- Cooked Shredded Chicken (3 cups)

Bread & Grains:

- Flour Tortillas (6-8 inch)
- Flour Tortillas (burrito size, 6)
- Pita or Flatbread (6)
- Homemade Pizza Dough (homemade or store bought)
- Slider Buns or Rolls (10-12)

Seasonings:

- Smoked Paprika
- Cumin
- Tumeric
- Coriander
- Kosher Salt
- Onion Powder
- Cinnamon
- Crushed Red Pepper
- Dill
- Chili Powder
- Garlic Powder
- Oregano
- Salt & Pepper



Want to swap out a recipe or add a side? Add this meal plan to your collection! **Register** for a free account or **login** to get started!

Meal Plan 61

PREP INSTRUCTIONS

**Tastes Better
from Scratch™**

BREAKFAST IDEAS

- Poached Egg
- Cinnamon Rolls
- Eggs Benedict

LUNCH IDEAS

- Monte Cristo Sandwich
- Cheeseburger Salad
- Cashew Chicken Lettuce Wraps

SNACK IDEAS

- Cranberry Orange Muffins
- Garlic & Parmesan Kale Chips
- Banana Bread

MONDAY

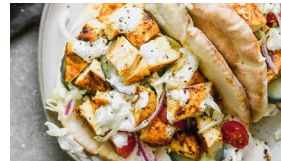
Taco Salad



- The taco meat and tortilla shells can be prepped a day or two in advance, stored separately. Reheat the meat mixture in the microwave or in a skillet.

TUESDAY

Chicken Gyros



- The marinade for the chicken and tzatziki sauce can be made 2-3 days in advance. For quick prep, chop the veggies hours before serving.

WEDNESDAY

Easy Grilled Pizza



- If you are making homemade pizza dough, make this and store in the fridge for up to 3 days before cooking.

THURSDAY

BBQ Pulled Pork Sandwich



- Can be made ahead of time, store leftover BBQ pulled pork in an airtight container in the fridge for 2-3 days, or freeze for up to 3 months. Thaw overnight in the refrigerator. To reheat, add a little water and additional BBQ sauce to moisten the meat. Cover and reheat in microwave, slow cooker, or 250 degree oven until warm (165 degrees).

FRIDAY

Pollo Fundido



- The sauce can be made a week in advance, stored in the fridge. The chicken filling or the assembled burritos can be stored (before cooking) in the fridge for 2-3 days, depending on the freshness of ingredients. Remove from fridge and continue with the pan-frying or baking steps of the recipe.