

#### **SUNDAY**

Instant Pot Ribs
Instant Pot Potato Salad
or Bacon Ranch Potato Salad
MONDAY

<u>Baked Italian Vegetables</u> <u>Tossed Salad with Ranch</u>

**TUESDAY** 

<u>Veggie Fajitas</u> <u>Instant Pot Cilantro Lime Rice</u>

WEDNESDAY
Balsamic Pork Tenderloin

Leftover Cilantro Lime Rice

**THURSDAY** 

Grilled Pork Tenderloin
Leftover Rice

**FRIDAY** 

<u>Pizza</u> <u>Tossed Salad with Ranch</u>

**SATURDAY** 

Salmon Sheet Pan Dinner







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# **BREAKFAST IDEAS**

**Dutch Oven Pancake** 

**Overnight Oatmeal** 

**Homemade Egg McMuffins** 

# **LUNCH IDEAS**

**Turkey Wraps** 

**Sweet Potato Burritos** 

Chickpea Salad

# **SNACK IDEAS**

<u>Homemade No Churn Ice Cream</u>

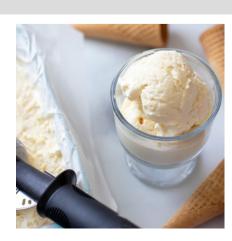
Peach Crisp

**Zucchini Bread** 









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## **MEAL PLAN NOTES**

- This week there are 2 recipes using pork tenderloin. If you have a large family, you will want to prepare 2 tenderloins each night and purchase a total of 4, or 2 packs of pork tenderloin. For a family of 4 average size eaters, 1 pack is enough.
- The Italian Vegetable Bake is super hearty and makes a great meatless meal. Make a large tray and use leftovers to serve with the Balsamic Pork.
- Use red or russet potatoes to make potato salad, vegetable bake, and use for Salmon meal.
- Make a double batch of cilantro-lime rice to serve with fajitas and grilled pork.
- Use peppers and onions for the veggie fajitas, kabobs, pineapple salsa, vegetable bake, and a side salad.
- Use leftover bacon, tortillas, and sweet potatoes for lunches.



#### **MEATS/PROTIENS**

- 4 salmon fillets
- 1 rack of ribs
- 1 package (2 per pack) pork tenderloin

# **GRAINS/BREADS**

- pizza dough or homemade dough
- tortillas for fajitas

### **PRODUCE**

- 1-2 pounds sweet potatoes
- 5 pounds russet/red potatoes
- 2-3 hearts of romaine for a side salad
- ingredients for the salad, such as cucumbers, tomatoes, carrots, etc
- 5-6 bell peppers
- 3 sweet onions
- 2-3 small zucchini and/or yellow squash
- avocado for topping fajitas
- 3-4 limes
- 1 bunch of cilantro
- · celery for potato salad
- 1 fresh pineapple
- 1 mango, optional for salsa
- 4 large vine-ripened tomatoes, or spaghetti sauce for Baked Vegetables

### DRY GOODS/STAPLES

- Barbecue Sauce
- pizza sauce
- 28 ounces crushed tomatoes
- 6 ounces tomato paste
- Dry Onion Soup Mix
- Jerk Seasoning
- Fajita Seasoning
- brown or white rice
- balsamic vinegar
- honey
- garlic
- red wine vinegar
- · ranch dressing

## DAIRY/REFRIGERATED GOODS

- 8 ounces Mozzarella for pizza
- 8 ounces cottage cheese
- Parmesan cheese
- eggs
- mayo for potato salad