WEEKNIGHT DINNER PLAN

To serve 4 people

DINNER 1 Slow Cooker Masala Lentil Dal + Rice

DINNER 2 Greek Chicken and Green Bean Skillet

DINNER 3 Easy Sloppy Joes + Salad or Fruit

LEFTOVERS Loaded Sweet Potatoes or Greek Salads

BACK-UP Mixed Bean Tacos

WEEKEND PREP PLAN:

D1: Steam a batch of brown rice and refrigerate. Consider doubling if you'd like to serve with Greek Chicken and Green Bean Skillet.

D2: Wash and trim green beans. Slice onion. Store covered in the fridge.

D3: Dice the onion and bell peppers. Store together, covered, in the fridge. Make sauce and refrigerate.

Optional: Prep salad ingredients. Roast a batch of sweet potatoes.

REPURPOSING LEFTOVERS:

Option 1: Split open baked sweet potatoes (warmed if prepped ahead) and top with leftover Lentil Dal or Soppy Joe filling.

Option 2: Dice leftover chicken from D2 (leave it cold) and toss into Greekstyle salads along with romaine, tomatoes, red onion, kalamata olives and feta cheese.



SHOPPING LIST

PRODUCE:

Garlic (D1, D2, D3)

Cilantro (D1)

1 lb green beans (D2)

1 medium onion (D2)

1 medium red onion (D3, L)

1 red bell pepper (D3)

1 green bell pepper (D3)

Greek salad fixings (optional)

4 medium sweet potatoes (optional)

Fruit (optional)

GROCERY:

1 cup dried brown lentils (D1)

2 14.5-oz cans diced tomatoes (D1, D2) 13.5-oz can unsweetened coconut milk

3.5-oz can unsweetened coconut milk

White or brown rice (D1, D2)

2 cups vegetable stock (D1)

1/2 cup chicken stock (D2)

8-oz can tomato sauce (D3)

Whole grain hamburger buns (D3)

DAIRY/DELI:

Feta cheese (D2, L)

MEAT/POULTRY:

2 lbs boneless, skinless chicken breasts (D2)

1 lb lean ground beef (D3)

PANTRY:

Garam masala

Ground ginger

Oregano

Paprika

Chili powder

Ground cinnamon

Olive oil

Ketchup

Worcestershire sauce

Dijon mustard

Brown sugar

Salt

Black pepper

BACK-UP RECIPE:

Olive oil*

Onion*

Garlic*

Chili powder*

Ground cumin

Paprika*

2 15-oz cans black, pinto, or red beans

Flour or corn tortillas



^{*}Items already on shopping/pantry list