Week # 1 Meal Plan:

7 Dinners:

- <u>Chicken Enchilada Casserole</u> you will be using some of the chicken you prepared
- Best Ever Goulash
- <u>Baked Chicken Chimichangas</u>- from The Girl Who Ate Everything- using more of the chicken that you prepared
- <u>Crockpot Zuppa Toscana</u> this will use some of your chicken stock
- Pizza Topping Calzones & Avacado, Kale and Tomato Salad-salad from 504 Main. Calzones are a perfect way to get the taste of pizza with a fun twist. You can make them with a braided technique, or do a quick half-moon. They both taste the same and are perfect with a pizza or marinara sauce. You can buy a crust or make your own pizza crust. Fill the calzone with your favorite pizza toppings, or whatever you have on hand. In this case you should have sausage, a cup of Mozzarella cheese and some veggies. Make up some homemade pizza/marinara sauce, and save half of it for the Veggie Lasagna recipe. Ingredients for the homemade dough and sauce are included on the grocery list.
- <u>Veggie Lasagna</u>- Meatless Meal with Pizza Sauce/Marinara
- Hamburgers on the Grill and <u>Grilled Veggies in Foil</u>- veggies from food for my family (for this recipe use regular salt and pepper if you don't have cracked pepper on hand. Garlic powder is a nice touch also)

3 Lunches

- <u>Harvest Chicken Salad Sandwich</u>- from Damn Delicious via Naturebox, calls for Ciabatta bread, but regular sandwich bread will work too.
- Grilled 3 Cheese and Tomato Sandwich
- Greek Pasta Salad- from Daydream Kitchen using pasta of choice

5 Breakfasts

- Strawberry Crepes
- Perfect Banana Muffins
- Make-Ahead Honey Vanilla Parfaits- from Mom on Timeout

- <u>Caramel Apple Breakfast Casserole</u>- from \$5 Dinners, serve with 1/2 pound of bacon
- Overnight Oven-Baked Cream Cheese French Toast- from My Life as Robin's Wife (serves 16 so reduce by at least 1/2!)

3 Snacks/Desserts

- <u>Peanut Butter Caramel Corn</u>- from Sally's Baking Addiction (I'm heading to the store just to buy ingredients for this because Sally's pictures make me hungry!)
- Chocolate Covered Peanut Butter Pretzels
- <u>Banana Split Kabobs with Hot Fudge Sauce</u> Perfect when you are grilling out. We'll use more of the sauce next week!