Meal Plan & GROCERY LIST Low Carb



MONDAY







WEDNESDAY



THURSDAY



FRIDAY

EGGPLANT LASAGNA WITH SPINACH FETA

CHILE CON CHICKEN

TUESDAY

MEDITERRANEAN CHICKEN KARORS

ASIAN SALMON & BROCCOLL

CHICKEN PESTO SKILLET

24 oz

PRODUCE

Eggplants 4 Spinach 26 07 Onions Garlic Heads **Red Bell Peppers** Yellow Bell Peppers 2 Lemons **Jalepenos** 2 **Zucchinis** Broccoli 2lbs **Cherry Tomatoes** 1 cup



REFRIGERATED

Halloumi Cheese 8 oz Feta Cheese 8 oz Cream Cheese 8 07 Shredded Mozzerella 1 cup

SEASONINGS

Dried Oregano Salt & Pepper **Red Pepper Flakes**

Fresh Parsley

Coriander Chili Powder

Smoked Paprika

Ground Cumin

PROTEIN

Skin-On Salmon 2 lbs

Chicken Breast 1.5 lbs

2 lbs

1 lb

Boneless Skinless Chicken Thiahs

Ground Chicken Thighs

PANTRY

Marinara Sauce

Harissa Sauce 5 oz 2 tbs Worcestershire Chicken Broth 2 cups Coco Aminos 3/4 cups

Sesame Oil 3 ths

Sriracha 3 tbs Honey 9 ths

Rice Vinegar 3 tbs 1/2 cup

Wooden Skewers

Olive Oil

Pesto

CANNED GOODS

Canned Tomatoes 28 oz

Tomato Paste 2 tbs





BREAKFAST IDEAS

- · Zucchini, Feta, Egg Casserole
- · Green Eggs, No Ham

LUNCH IDEAS

- Tuna Patties
- · Greek Stuffed Peppers with Cheese & Olives

SNACK IDEAS

- · Spinach, Feta & Artichoke Dip
- · Baked Feta & Tomatoes

MONDAY



Eggplant Lasagna with Spinach Feta

 Make this dish more hearty by adding veggies like asparagus, cauliflower, or mushrooms.



Chile con Chicken

· I always make a double batch and freeze the left overs which will stay fresh in a freezer-safe container up to 3 months

WEDNESDAY

TEUSDAY



Mediterranean Chicken Kebabs

· To speed up the process on a busy week night, prechop veggies and arrange on a kebab.

THURSDAY



Asian Salmon and Broccoli Sheet Pan

· Turn on the broiler close to the end of cooking to charr the broccoli.

FRIDAY



Chicken Pesto Skillet

 This skillet is ready in just 30 minutes and is filled with delicious flavor!