Meal Plan & GROCERY LIST

MONDAY

One Pan Greek Roasted Chicken with Chickness



TUESDAY

Orzo with Olives and Feta Skillet



WEDNESDAY

Lemon & Dill Roasted Salmon Sheet Pan Meal



THURSDAY

Cabbage Rolls Skillet



FRIDAY

Instant Pot Lamb and Onion Stew

PRODUCE

Onion Red bell peppers 20 Garlic cloves **Grapes Tomatoes** Lemon 4 Red onion 1 Carrots Green cabbage

PROTEIN

Bone in chicken thighs

Ground beef/ chicken

Salmon

Lamb cuts



10-12

2 lb 4-5 lb

1 lb

SEASONINGS

Salt & Pepper Rosemary Parsley Dried oregano Coriander Cumin Paprika

Red pepper flakes Dried dill

Bay leaves Cinnamon stick

Peppercorns All spice berries



Cooked chickpeas Chicken stock / broth

3 (15-oz) cans

5 cup

Crushed Tomatoes 3 (15-oz) cans 1 can

Tomato paste

PANTRY

Olive Oil Kalamata Olives Spicy mustard Orzo pasta 2 cups

Capers Rice Balsamic vinegar Honey

REFRIGERATED

Feta cheese 1 lb Frozen green peas 1/2 cup



dimitra's dishes

Meal Plan #11 & GROCERY LIST

dimitra's dishes

BREAKFAST IDEAS

- Tiganites: Greek-Style Pancakes with Greek Honey & Baklava Nuts
- Greek-style French Fry Omelette

LUNCH IDEAS

- Mediterranean Black Lentil Salad
- Greek-style chicken gyro bowl

SNACK IDEAS

- Greek Honey Cake
- Baklava Crinkle Cake



FEUSDAY



One Pan Greek Roasted Chicken with Chickpeas

 This roasted chicken and chickpeas create a hearty and healthy main course. It comes together in one pan and feeds a crowd.





Orzo with Olives & Feta Skillet: Greek Kritharoto

 This is the Greek version of Italian risotto made with orzo pasta. Feel free to swap out any of the ingredients to your family's liking.





Lemon & Dill Roasted Salmon Sheet Pan Meal

· Ready for an easy and impression salmon dish? You'll have this tender, flavorful salmon on the table in 30 minutes.





Deconstructed Greek Cabbage Rolls Skillet

 This unstuffed Lahanodolmades is like lazy one-pot cabbage rolls. It's so easy and has all the flavors of the traditional rolls.





Instant Pot Lamb Stifado: Lamb & Onion Stew

· This lamb stifado is a rich, cozy stew that's very aromatic. It will warm you up from the inside out!