Meal Plan & GROCERY LIST

MONDAY

Skillet Chicken in Tomato & Red Pepper Sauce

TUESDAY

Steak Gyros With





WEDNESDAY





THURSDAY



FRIDAY

Lemony Chicken & Tortellini Soup

Cheesy Beef & Potato Hash

Mediterranean Salmon Rice

SEASONINGS

Salt & Pepper Dried oregano Dried thyme Fresh Dill Ground cumin Garlic powder Oregano Sprigs

Red pepper flakes Ground tumeric

Fresh parsley

PANTRY

Basmati rice Kalamata olives Olive oil

Capers **Red Wine Vinegar**

Vermicelli noodles

OPTIONAL

Pita Bread Tzatziki sauce Pickled Red Onion

REFRIGERATED

Feta cheese Mozzarella cheese

Tortellini Pasta

Butter

Eggs

1 lbs

PRODUCE

Onion 19 Garlic cloves 2 lbs Spinach leaves

2 bunches **Asparagus**

2

2

Carrots 2

Large potatoes 3

Lemons

Bell Peppers

PROTEIN

Bone-in Chicken Thighs Salmon Fillet 12 ounces Flap Steak 1 lb (or Flank or Skirt steak) 6 **Boneless Chicken Thighs** 1 lb **Ground Beef**

CANNED GOODS

Pasta Sauce 1 (25 ounces) jar Chicken stock 10 cups

Roasted Red peppers 1 (16 ounces) jar

Sundried tomatoes in oil



One Hour Dinners Meal Plan #15 & GROCERY LIST

dimitra's dishes

BREAKFAST IDEAS

- Greek-style Eggs in a hole
- Pear & Cardamom Loaf Cake

LUNCH IDEAS

- Meat-filled Pita Bread
- Homemade Caesar Chicken Salad

SNACK IDEAS

- Blueberry Streusel Muffins
- Lemon Ricotta Cake

MONDAY



Skillet Chicken in Tomato & Red Pepper Sauce

· Serve with Pasta, rice pilaf, mashed potatoes or toasted bread

Steak Gyros with Mediterranean Rice

• Put the steak gyros in a bowl with pita on the side or build a gyro sandwich



Greek Spanakorizo Salmon

 A classic Greek spinach and rice pilaf with roasted salmon topped with lodolemono dressing, feta and olives.

THURSDAY

FEUSDAY

WEDNESDAY



Lemony Chicken & Tortellini Soup

· Lemony Greek Avgolemono soup never disappoints. and this fun addition of the cheesy tortellini pasta takes it to the next level

FRIDAY



Cheesy Beef & Potato Hash

· Serve with Greek lettuce salad. Add any additional veggies to the hash that you love: green peas, carrots, etc