

VEGETABLES

ONE WEEK MENU PLAN- FLAVORFUL CHICKEN

Red Wine Vinegar

Toasted Sesame Oil

FRUIT

1/2 bunch broccoli (about 1/2 pound) 1 1/4 cups cherry tomatos 16 carrots 3 small pears 6 cups fresh spinach leaves 1 Lime 1 pound red new potatoes (about 10) 4 Medium apples (Fuji, Gala, or Honeycrisp) 1 small head romaine lettuce, (about 4 cups) **FROZEN** 2 scallions 1 1/2 cups frozen corn kernels 1 bunch fresh cilantro (or replace with bunch of fresh parsley) 4 cups frozen mixed berries 1 bunch fresh flat-leaf parsley **CONDIMENTS, DRESSING, OILS** 1 jalapeño pepper Jar of Minced Garlic 1/2 cup chopped red onion Extra Virgin Olive Oil 1/4 red chili pepper (such as jalapeño or serrano) Basalmic Vinegar



CONDIMENTS, DRESSING, OILS (Continued)	BAKING & COOKING	
1 tsp Honey	1 container of toasted sesame seeds	
2 T real maple syrup	Sea Salt	
1 jar roasted red peppers	Black Pepper	
	2 bay leaves	
MEATS, POULTRY, AND FISH	2/3 cup sliced almonds	
1 - One pound rotisserie chicken, meat shredded (about 2 cups)	1/4 tsp cayenne pepper	
2 boneless, skinless chicken breast	1 tsp cinnamon	
halves	1/2 tsp ground cumin	
8 thin chicken cutlets (about 1 1/2 pounds)	1/4 cup raisins (or chopped apricots)	
NATURAL FOODS STORE DELI	Almond butter (jarred is fine, look for grinder at local natural foods store, for fresh ground)	
1 container hummus		
1 cup prepared quinoa salad (from deli)	CANNED FOODS & SOUPS	
1 1/2 cups prepared vegetable salad (from deli)	2 14.5-ounce can low-sodium chicken broth	
(2 15-ounce cans (3 cups) black beans	

CANNED FOODS & SOUPS (Continued)

	4 15-ounce cans cannellini or other
wh	ite beans

GRAINS & PASTA

3 cups Gluten Free (GF) granola
2 cup Gluten Free (GF) steel cut oats
2 containers of seasame rice crackers

DAIRY & NONDAIRY ALTERNATIVES

32 oz coconut yogurt, plain (made from onut, So Delicious brand) OR 32 oz anic fulll fat plain cow yogurt
2 ounces Feta, crumbled (1/2 cup)
1/2 cup (1.5 ounce) grated Parmesan
1 box unsweetened almond milk