WEEKLY MEAL PLAN

Burrito Bowls Sriracha Stir Fry Wed Mon 1 large avocado 2 cups chopped broccolini 1 small head cabbage 1 bunch of asparagus 2 cups shredded carrot 2 cloves garlic, minced 1 bunch green onion 1 teaspoon fresh ginger, minced 2 large cloves garlic juice from ½ lime 1/4 cup lime juice 1 block firm tofu 1/4 cup olive oil 1 tablespoon rice vinegar Salsa 4 tablespoons soy sauce 3 chipotle chilis in adobo sauce 3 teaspoons Sriracha 2 cups uncooked brown rice 1/4 cup peanut butter 1 (14-ounce) can black beans 2 tablespoons canola oil Sea salt to taste rice, quinoa, or noodles, cooked 1 rotisserie chicken **Shredded Cheese** 1 (8-ounce) container sour cream Caprese Skillet Thurs Cashew Chicken Tues 4 cloves garlic 1 large red bell pepper 16 ounces cherry tomatoes 1 large yellow bell pepper 1 cup loosely packed fresh basil leaves 3 to 4 ounces organicgirl peppergreens or baby 1/2 pound dry rigatoni or your favorite pasta mustard greens or spinach 4 tablespoons extra virgin olive oil 1 cup raw cashews 4 ounces fresh mozzarella 2 cups white or brown rice Mexican Couscous Fri 4 tablespoons soy sauce 2 tablespoons rice vinegar 1 medium red onion 2 tablespoons ketchup ½ cup fresh cilantro 2 tablespoons honey 1 cup frozen corn 2 tablespoons olive oil ½ teaspoon ground cumin 3 teaspoons cornstarch or arrowroot powder ½ teaspoon chili powder ½ teaspoon sesame oil 1/4 teaspoon smoked paprika 1 pound boneless, skinless chicken breasts, 1 (15 ounce) can black beans 1 (14 ounce) can fire-roasted diced tomatoes 2 cups whole wheat pearl couscous 1 teaspoon red wine vinegar 1 ½ teaspoons honey 1 to 2 chipotle peppers in adobo sauce ½ cup feta crumbles