### GET MOM STRONG

## **WEEKLY MEAL PLAN**

CROCK POT/SLOW COOK

**MEAT-LESS** 

**UNDER 15 MINUTES** 

ONE PAN ONLY

**ALL AHEAD PREP** 



Lazy Lasagna Soup



Vegan Mac and Cashew Cheese



Sheet Pan Shrimp Oreganata



Sun-Dried Tomato Chicken Bake



Spinach Artichoke Chicken Casserole

#### **VEGGIES/FRUITS**

- O 1 Yellow Onion
- O 5 large Carrots
- O 1 Small Sweet Potato
- O 4 Lemons
- O 9 Clove Garlic
- O 1 Lemon
- O 2 Tbsp Fresh Parsley

#### MEAT/PROTEIN/DAIRY

- 3 pounds Chicken Breast (boneless, skinless)
- 2 pounds Jumbo Shrimp (Peeled, Deveined & Butterflied)
- **1** pound Ground Turkey
- Shredded Mozzarella or Ricotta Cheese for serving
- O 1 cup grated Parmesan Cheese
- O 16 oz. Cottage Cheese
- O 1/2 cup finely shredded Mozzarella Cheese

#### **DRY GOODS**

- O 2 T Balsamic Vinegar
- O 2 cups Marinara Sauce
- O 3 cups Chicken Broth
- ∩ 6 oz. Lasagna Noodles
- O 1/4 Cup Nutritional Yeast
- O 1 1/2 Cup Whole Raw Cashews
- 1 tsp Mustard (Spicy Brown Or Yellow)
- O 16 Oz Pasta of Choice
- O 2 T Dry White Wine
- O 6 T Panko Bread Crumbs
- O 8oz jar Sun-Dried Tomatoes
- O 1 tsp Avocado or Olive Oil
- O 1 16 oz. Canned Artichoke Hearts

#### **FROZEN**

O 16 ounces Spinach (chopped)

#### **GROCERY STAPLES**

- O Salt and Pepper
- Olive oil

#### SPICE CUPBOARD

- O 1/2 tsp Chili Powder
- O 1/4 tsp Ground Turmeric
- O Paprika (For Garnish)
- 1/4 tsp Crushed Red Pepper
- O 1/4 tsp Dried Oregano
- O 2 T Dried Basil
- O 1/4 tsp Onion Powder



# **WEEKLY MEAL PLAN**

RECIPE #1	RECIPE #2 RE	CIPE #3 REC	IPE #4 RI	ECIPE #5
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MEAT/PROTEIN/DAIRY
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DRY GOODS
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GROCERY STAPLES
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SPICE CUPBOARD
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