## BEEHIVE MEALS

freezer meals prepped and delivered.

| Sunday Dinner | Chicken and Stuffing + Rice | Pork Carnitas Tacos | Chicken and Stuffing + Sweet Potatoes | YOUR CHOICE | Pork Carnitas Nachos | Date Night |
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## DAY 1 <br> Sunday Dinner



D A Y 2

## Chicken and Stuffing + Rice

SHOPPING LIST

- Rice
- Vegetable of Choice
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## D A Y <br> 3 <br> Pork Carnitas Tacos

- SHOPPING LIST
- Tortillas (flour or corn)
- Pico de Gallo
- Feta Cheese
- Guacamole
- Tortilla Chips

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NOTES
Prepare Chicken and Stuffing according to package. Serve over rice with a vegetable of your choice on the side.

* If ordering a size of meal larger to stretch it to two meals, set aside half of your cooked Chicken and
Stuffing and save for Wednesday's (day 4) dinner.

NOTES
Prepare Pork Carnitas according to package. Serve in a tortilla topped with pico de gallo, feta cheese, and guacamole. Serve with a side of chips and guacamole.

* If ordering a size of meal larger to stretch it to two meals, set aside half of your cooked Pork Carnitas and save for Friday's (day 6) dinner.



## -DA Y 5

## YOUR CHOICE



## [DAY 6 <br> Pork Carnitas Nachos

$\left[\begin{array}{l}\text { SHOPPING LIST } \\ \text { - Tortilla Chips } \\ \text { - Cheddar Cheese } \\ \text { - Fico de Gallo } \\ \text { - Feta Cheese } \\ \text { - Guacamole }\end{array}\right]$

## DAY 7 <br> Date Night

## SHOPPING LIST <br> - <br> - <br> - <br> - <br> -

NOTES
Prepare sweet potatoes using a cooking method of your choice (oven, microwave, stovetop, etc). Using leftover Chicken and Stuffing top your cooked sweet potato and serve with a vegetable of your choice on the side.
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NOTES
Layer baking sheet with tortilla chips, shredded cheddar cheese, and leftover Pork Carnitas. Bake at 350 degree for 6-8 minutes or until cheese is bubbly. Top nachos with pico de gallon, feta cheese, and guacamole. Feel free to add any additional toppings your family would like (sour cream, fresh lime juice, jalapenos, etc).

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