

WEEKLY DINNER PLAN

WEEK: 3

freezer meals prepped and delivered.					WEEK: 3			
SUNDAY -	M O N D A Y —	T T U E S D A Y —	TWEDN	ESDAY-	— T H U R S D A Y –	FRIDAY —	— S A T U R D A Y —	
Family Dinner	Cilantro Lime Chicken Tacos	Steaks (Grill Box)	Cilan Lime Chick Taqu	ken	Ravioli Lasagna	Smoky BBQ Pork Chops (Grill Box)	Date Night	
- D A Y 1				NOT	E S			
Family I	Dinner							
SHOPPING	LIST —							
-								
-								
-								
DAY 2			N 0 T E S Prepare Cilantro Lime Chicken Tacos according to					
Cilantro	Lime Chic	ken Tacos		-		en in tortillas topp ddar cheese, and		
SHOPPING	LIST —					hips and guacam		
Tortillas Sour Crean	า			 * Sou	ır cream can be	substituted with p	olain non-fat	
Cheddar ChGuacamole						er fat higher prot		
Tortilla Chips			* Save ~2 cups chicken for Wednesday (Day 4) meal.					
- DAY 3				NOT	E S			
Steaks (Grill Box)			Using included Steaks and Smokehouse Steak Rub, season both sides of steaks and grill to your liking.					
			Serve with a side salad and rolls.					
Rolls	LIST —							
Salad Mix								
-								
-								

DAY 4	NOTES			
Cilantro Lime Chicken Taquitos	Using Monday's (Day 2) leftover Cilantro Lime Chicken, follow the recipe for Cilantro Lime Chicken Air-Fryer			
Chartio Enric Chicken Taquitos	Taquitos on our website > our meals > Cilantro Lime			
SHOPPING LIST	Chicken Tacos.			
_ Corn Tortillas				
Refried Beans	* If you do not own an air-fryer, taquitos can be baked			
Pepperjack Cheese	on a baking sheet at 425 degrees until golden brown.			
Sprayable Olive Oil	* Companyith course are and appearable if decired			
	* Serve with sour cream and guacamole if desired.			
- D A Y 5	NOTES			
	Prepare Ravioli Lasagna according to package. Serve			
Ravioli Lasagna	with a side salad and french bread. Save leftovers for lunches.			
SHOPPING LIST	iuriches.			
_ French Bread				
Salad Mix				
-				
-				
D 4 1/4 0				
	NOTES			
	N 0 T E S Using included Smoky BBQ Marinade and Pork Chops,			
Smoky BBQ Pork Chops (Grill Bo	Using included Smoky BBQ Marinade and Pork Chops, marinate 2 lbs of pork chops for 8+ hours. Remove			
Smoky BBQ Pork Chops (Grill Bo	Using included Smoky BBQ Marinade and Pork Chops, marinate 2 lbs of pork chops for 8+ hours. Remove pork from marinade and grill. Discard used marinade.			
Smoky BBQ Pork Chops (Grill Bo	Using included Smoky BBQ Marinade and Pork Chops, marinate 2 lbs of pork chops for 8+ hours. Remove pork from marinade and grill. Discard used marinade. Serve with a side of steamed broccoli and corn on the			
Smoky BBQ Pork Chops (Grill Bo	Using included Smoky BBQ Marinade and Pork Chops, marinate 2 lbs of pork chops for 8+ hours. Remove pork from marinade and grill. Discard used marinade.			
Smoky BBQ Pork Chops (Grill Bo	Using included Smoky BBQ Marinade and Pork Chops, marinate 2 lbs of pork chops for 8+ hours. Remove pork from marinade and grill. Discard used marinade. Serve with a side of steamed broccoli and corn on the			
Smoky BBQ Pork Chops (Grill Bo	Using included Smoky BBQ Marinade and Pork Chops, marinate 2 lbs of pork chops for 8+ hours. Remove pork from marinade and grill. Discard used marinade. Serve with a side of steamed broccoli and corn on the			
Smoky BBQ Pork Chops (Grill Bo	Using included Smoky BBQ Marinade and Pork Chops, marinate 2 lbs of pork chops for 8+ hours. Remove pork from marinade and grill. Discard used marinade. Serve with a side of steamed broccoli and corn on the			
Smoky BBQ Pork Chops (Grill Bo	Using included Smoky BBQ Marinade and Pork Chops, marinate 2 lbs of pork chops for 8+ hours. Remove pork from marinade and grill. Discard used marinade. Serve with a side of steamed broccoli and corn on the			
Smoky BBQ Pork Chops (Grill Bo	Using included Smoky BBQ Marinade and Pork Chops, marinate 2 lbs of pork chops for 8+ hours. Remove pork from marinade and grill. Discard used marinade. Serve with a side of steamed broccoli and corn on the			
Smoky BBQ Pork Chops (Grill Bo SHOPPING LIST Broccoli Corn on the Cob DAY 7	Using included Smoky BBQ Marinade and Pork Chops, marinate 2 lbs of pork chops for 8+ hours. Remove pork from marinade and grill. Discard used marinade. Serve with a side of steamed broccoli and corn on the cob. Save leftovers for lunches.			
Smoky BBQ Pork Chops (Grill Bo SHOPPING LIST Broccoli Corn on the Cob -	Using included Smoky BBQ Marinade and Pork Chops, marinate 2 lbs of pork chops for 8+ hours. Remove pork from marinade and grill. Discard used marinade. Serve with a side of steamed broccoli and corn on the cob. Save leftovers for lunches.			
Smoky BBQ Pork Chops (Grill Bo SHOPPING LIST Broccoli Corn on the Cob DAY 7	Using included Smoky BBQ Marinade and Pork Chops, marinate 2 lbs of pork chops for 8+ hours. Remove pork from marinade and grill. Discard used marinade. Serve with a side of steamed broccoli and corn on the cob. Save leftovers for lunches.			
Smoky BBQ Pork Chops (Grill Bo SHOPPING LIST Broccoli Corn on the Cob DAY 7 Date Night	Using included Smoky BBQ Marinade and Pork Chops, marinate 2 lbs of pork chops for 8+ hours. Remove pork from marinade and grill. Discard used marinade. Serve with a side of steamed broccoli and corn on the cob. Save leftovers for lunches.			
Smoky BBQ Pork Chops (Grill Bo SHOPPING LIST Broccoli Corn on the Cob DAY 7 Date Night	Using included Smoky BBQ Marinade and Pork Chops, marinate 2 lbs of pork chops for 8+ hours. Remove pork from marinade and grill. Discard used marinade. Serve with a side of steamed broccoli and corn on the cob. Save leftovers for lunches.			
Smoky BBQ Pork Chops (Grill Bo SHOPPING LIST Broccoli Corn on the Cob DAY 7 Date Night	Using included Smoky BBQ Marinade and Pork Chops, marinate 2 lbs of pork chops for 8+ hours. Remove pork from marinade and grill. Discard used marinade. Serve with a side of steamed broccoli and corn on the cob. Save leftovers for lunches.			
Smoky BBQ Pork Chops (Grill Bo SHOPPING LIST Broccoli Corn on the Cob DAY 7 Date Night	Using included Smoky BBQ Marinade and Pork Chops, marinate 2 lbs of pork chops for 8+ hours. Remove pork from marinade and grill. Discard used marinade. Serve with a side of steamed broccoli and corn on the cob. Save leftovers for lunches.			