

freezer meals prepped and delivered.

WEEKLY DINNER PLAN

WEEK: **1**

SUNDAY Sunday Dinner	MONDAY Chicken Cordon Bleu + Rice	TUESDAY Meatball Marinara + Spaghetti	Chicken Cordon Bleu Stuffed Peppers		THURSDAY Meatball Marinara Subs	YOUR CHOICE	SATURDAY Date Night
DAY 1 NOTES Sunday Dinner							
SHOPPING LIST							

DAY 2 -Chicken Cordon Bleu + Rice

SHOPPING LIST

Rice

- Vegetable of choice

NOTES

Prepare Chicken Cordon Bleu according to package. Serve over rice with a vegetable of choice on the side.

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

DAY 3 Meatball Marinara + Spaghetti

SHOPPING LIST

Spaghetti

- Salad Mix
- French Bread

NOTES

Prepare Meatball Marinara according to package. Serve over cooked spaghetti noodles with a side of french bread and salad.

*If ordering a size of meal larger to stretch it to two meals, set aside half of your cooked Meatball Marinara and save for Thursday's (day 5) dinner.

DAY 4

Chicken Cordon Bleu Stuffed Per

SHOPPING LIST 🗕

- Bell Peppers (color of choice)
- Rice
- Swiss Cheese
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Meatball Marinara Sub Sandwich

• SHOPPING LIST -

- Hoagie Buns
- Sliced Mozzarella Cheese
- Butter
- Salad Mix
- Chips

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YOUR CHOICE

SHOPPING LIST -

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- -DAY 7

Date Night

- SHOPPING LIST 🗕

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NOTES

Prepare Chicken Cordon Bleu according to package. Wash your peppers, then slice the top off and remove seeds from pepper to create a bowl. In a separate bowl, mix Chicken Cordon Bleu with rice and shredded swiss cheese. Add 1 cup of mixture to each pepper, top with a little bit more cheese, then bake (covered) in the oven at 375 degrees for 30 minutes.

NOTES

Prepare Meatball Marinara according to package. Cut open buns and butter inside. Place sliced cheese on one side and broil in the oven until melted. Serve sandwiches with a side salad and side of chips.

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