

#### 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

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- 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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