HEALTHY MEAL PLAN GROCERY LIST

SUNDAY - MEXICAN CHICKEN

3 LBS BONELESS SKINLESS CHICKEN THIGHS
1 (7-OZ) CAN DICED GREEN CHILIS
½ LARGE YELLOW ONION
1 CAN ENCHILADA SAUCE
1 CUP SALSA
FIXINGS FOR TACOS OR TACO SALAD

TUESDAY - CHILE LIME COD

1.5 LBS COD, CUT INTO FILETS

1/4 CUP AVOCADO OIL

2 EST OF 1 LIME

2 TBSP LIME JUICE

1 LARGE CLOVE GARLIC

1.5 TSP CHILI POWDER

1 TSP GROUND PAPRIKA

2 TSP DRIED OREGANO

1/4 TSP BLACK PEPPER

THURSDAY - LEMON CHX THIGHS

2 LBS BONELESS SKINLESS CHICKEN THIGHS (8 THIGHS) 2 TBSP AVOCADO OIL 2 LEMONS 8 CLOVES GARLIC 1 TSP PAPRIKA

DESSERT - CRAN-ORANGE CAKE

3 EGGS
3/4 CUP COCONUT OIL
1/2 CUP PURE MAPLE SYRUP
1 TSP VANILLA EXTRACT
2 ⅓ CUPS ALMOND FLOUR
½ CUP TAPIOCA FLOUR
2 TBSP GROUND CINNAMON
1.5 TSP BAKING POWDER
1 TBSP ORANGE ZEST
1 CUP FRESH CRANBERRIES
¾ CUP RAW PECANS
⅔ CUP COCONUT SUGAR

MONDAY - BNUT SQ SOUP

2 LB CUBED BUTTERNUT SQUASH
1 1/2 POUNDS SWEET POTATOES
1 MEDIUM ONION
3 GARLIC CLOVES
1 TABLESPOON SMOKED PAPRIKA
2 TEASPOONS GROUND CUMIN
1/2 TEASPOON SEA SALT
1/4 TEASPOON GROUND CAYENNE
2 TABLESPOONS AVOCADO OIL
1 1/2 QUARTS CHICKEN BROTH
1/2 CUP HEAVY CREAM OR COCO CREAM
JUICE FROM 1 LIME
BACON
FROZEN CORN (OPT)

WEDNESDAY - CHX RICE SOUP

4 TABLESPOONS BUTTER OR OIL 1 CUP CHOPPED ONION 1 CUP CHOPPED CARROT 1 CUP CHOPPED CELERY 6 CLOVES GARLIC 1 TABLESPOON NO-SALT SEASONING 1 TABLESPOON SEA SALT 1/2 TEASPOON DRIED DILL 1/2 TEASPOON DRIED THYME 1/2 TEASPOON BLACK PEPPER 2 BAY LEAVES 11/2 POUNDS B/S CHICKEN THIGHS 1 QUART CHICKEN BROTH **3 CUPS WATER** 1 CUP WILD RICE 11/2 CUPS MILK OF ANY TYPE 1/3 CUP TAPIOCA STARCH

FRIDAY - THAI SHRIMP CURRY

1 TBSP OIL
1/2 CUP DICED RED ONION
1 BROCCOLI CROWN
1 CUP DICED FRESH PINEAPPLE
4-5 OUNCES SUGAR SNAP PEAS
1 CUP COCONUT MILK/CREAM
3 TBSP THAI GREEN CURRY PASTE
1-2 TSP ASIAN CHILI PASTE
1/2 OF A LEMON
1 POUND UNCOOKED LARGE SHRIMP
PEELED AND TAILS REMOVED
2-3 MEDIUM ZUCCHINI, SPIRALIZED
2 TEASPOONS SESAME SEEDS