## **ONE WEEK MEAL PREP & PLAN**

| SUNDAY - MEAL PREP  |           | MONDAY   | TUESDAY  | WEDNESDAY   | THURSDAY  | FRIDAY  |
|---|-----------|--|--|---|---|---|
| <ol> <li>Cook up 4 lbs of ground beef*</li> <li>Shred 2 rotisserie chickens</li> <li>Make the Buffalo Chicken Breakfast Casserole</li> <li>Make the Taco Breakfast Casserole</li> </ol> | BREAKFAST | Buffalo Chicken<br>Breakfast Casserole &<br>Fruit        | Taco Breakfast<br>Casserole                    | Buffalo Chicken<br>Breakfast Casserole &<br>Fruit | Taco Breakfast<br>Casserole                     | Buffalo Chicken<br>Breakfast Casserole &<br>Fruit |
|   | LUNCH     | Love the Wild Seafood<br>Kit, Cauliflower Rice<br>&Plums | Enchilada Stuffed<br>Sweet Potato<br>Leftovers | Pesto Chicken Zoodles<br>Leftovers                | Bolognese & Zoodles<br>Leftovers                | Whole Foods Market<br>365 Grab and Go<br>&Plums   |
|   | DINNER    | Enchilada Stuffed<br>Sweet Potatoes                      | Pesto Chicken Zoodles                          | Bolognese* + Zoodles                              | Love the Wild Seafood<br>Kit & Cauliflower Rice | Nachos  |

## Meal Prep & Bolognese Recipe:

<sup>\*</sup> To Prep The Ground Beef: melt 2 tablespoons coconut oil or ghee in a large pan over medium heat. Add 2 diced onions, and saute until softened. Add the 6 minced garlic cloves to the pan and saute for 30 seconds. Crumble the ground beef into the pan and cook until no longer pink. Drain the fat from pan, and divide into 4 containers (approximately 1 lb. each).

<sup>\*</sup> To Make The Bolognese: add 28 oz crushed tomatoes, 2-3 tablespoons of Italian seasoning, 1 teaspoon of sea salt and 1 teaspoon pepper to 1 lb. of the ground beef. Simmer for 10-15 minutes over medium-low heat.