January Menu from working athomes choo

Week 3 Shopping List Days 17-23

Meat

4 oz sausage or chorizo for each omelet (make

sure there's no added sugars or carbs)

2 lbs bacon or turkey bacon

3 large chicken breasts +

1 lb. chicken breasts

deli meat for lunches

2 lbs ground turkey

large beef roast

bone-in chicken thighs (enough for 1 dinner for the whole family, but I like to make a few extras for lunch the next day)

Produce

baby spinach leaves (for omelet and salads) +

extra 8 oz for Quiche

avocado (for omelet)

1 head of romaine lettuce

blueberries x 2 (could substitute frozen)

favorite fresh vegetables for lunches and snacks

- I like cucumbers, grape to matoes, and $\min i$ bell

peppers

1 red onion

2 yellow onions

tomatoes for Greek salad

cucumbers for Greek salad

favorite salad ingredients

1 head of garlic

1 lemon

fresh green beans (can sub canned or frozen)

baby carrots

celery

mushrooms

Dairy/Refrigerated Section

goat cheese (optional, for omelet)

8 eggs + enough for 1 egg breakfast for your

family and snacks

unsweetened almond or cashew milk

butter (or ghee, if you tolerate that better, or

omit butter if needed)

8 oz. pepper jack cheese

o% Greek yogurt

sliced cheese for meat roll-ups (optional)

cottage cheese

feta cheese

parmesan

4 oz mozzarella

4 oz cheddar

heavy cream

half and half butter

Frozen

frozen berries (if you didn't buy fresh) frozen diced onion/pepper mix frozen veggies for steaming

Staples

salt

pepper

protein powder

Truvia or THM Super Sweet Blend

stevia

MCT oil or coconut oil

olive oil

oregano

chili powder

dried parsley

garlic powder

dill (for salad dressing, or you could use fresh)

cocoa powder

cinnamon

cumin

cayenne pepper (optional)

vanilla extract

baking powder

check DashingDish.com for ingredients needed for favorite

shake recipe

glucomannan

Pantry

16 oz. salsa verde

quinoa

1 small can mild roasted green chiles

roasted red peppers for egg muffins (1 big jar should last the month, so you may want to cross

this off of future shopping lists, but you can also just substitute diced tomatoes if you want to).

peanut butter

old-fashioned oats

2-3 lbs brown rice (for lunches, sides, and Cowboy

Grub)

salad dressing (or you could make your own)

kalamata olives

2 14 oz. cans diced tomatoes or 3 cans mild Rotel

15 oz can pinto beans

1 can whole corn kernels (or sub frozen corn)