# Beat the Feath Menu Planning Calendar for August plus Grocery List Grocery List

Sun	Mon	Tues	Wed	Thurs	Fri	Sat
					1 South West Spaghetti	2 Chocolate Covered Strawberries
3 BBQ Grilled Chicken Breast	Pork Chops With Balsamic Strawberry Sauce	Burrito Pie Casserole Use leftover chicken Use leftover chicken		7 Baked Tilapia With Spicy Tropical Salsa	Schicken Fingers With A Honey Dijon Dipping Sauce	9 No Bake Lemon Berry Cups
10 Ground Turkey Meatballs	11 Thai Turkey Lettuce Wraps Use leftover turkey	12 Zucchini Noodles Aglio et Olio	13 Grilled Scallops With Lemon Chickpea Salad	14 Chickpea Cakes With Cabbage Salad Use leftover chickpeas	15 BBQ Chicken Pizza	16 Chocolate Chia Seed Pudding
17 Three Cheese Ziti With Turkey *Make without turkey for a meatless option	18 Sizzling Chicken Fajitas	19 Stir Fry Shredded Chicken And Mushrooms Use leftover chicken	20 Mediterranean Penne With Sun Dried Tomatoes	21  Baked Kale and Quinoa Patties	Italian Turkey Burgers	No Bake Chocolate Coconut Macaroons
24 Cilantro Lime Shrimp	25 Soft Shrimp Tacos Use leftover shrimp	26 Chopped South West Chicken Salad	Whole Grain Penne Pasta With Greens And Beans	Sweet Potato And Goat Cheese Quesadillas	Grilled Chicken And Blueberry Salad	Skinny Mini Blueberry Cheesecake
31 Apricot And Almond Chicken Salad Use leftover chicken	Notes: Freeze or refrigerate any leftovers you may have. This way you can have it later on during the week. Try and eat any					

## Realt the Realt

# Gracery

for August 1- August 8

#### Baking

- ☐ Olive Oil (3tbsp)
- □ Coconut Oil (1 tbsp)
- Dark Chocolate Chips (1 cup)
- ☐ Unsweetened Honey (4tbsp)
- ☐ Shredded Unsweetened Coconut (1/2 cup)
- ☐ Avocado Oil (2-3 tbsp)
- ☐ Almond Flour (1 cup)
- □ Tapioca Flour (1 1/4 cup)

#### Produce

- ☐ Carrots 1 large
- D Zucchini 2 small
- ☐ Asparagus (10-12 stalks)
- Red and Yellow Bell Peppers 2
- Grape Tomatoes (1 cup)
- □ Tomato I medium
- Strawberries (20/1 lb)
- Sweet or Yellow Onion (1 medium)
- Red Onion I small
- Ripe Mangos 2
- ☐ Lime 1
- Garlic Cloves 6

#### Canned Goods

- Non Fat Refried Beans 1(15oz) can or 1 can Black Beans
- D Barbecue Sauce (2 cups)
- Diced Tomatoes 1 (10 oz) can
- D Low Sodium Vegetable Broth (1 3/4 cup)
- Diced Green Chiles 1 (4.5 oz) can
- ☐ Salsa of Choice (1 1/2 cups)

### Meat/Poultry

- ☐ Boneless Center Cut Pork Loin Chops 6 (4oz)
- ☐ Skinless Boneless Chicken Breast 12 (6-8oz)
- □ Tilapia Filets 4

### Dry Goods

- Brown Rice (8 oz)
- Quinoa (3/4 cup)
- ☐ Black Sesame Seeds (2 tbsp)
- ☐ Dried Mustard (1 tsp)

### Dairy

- ☐ Shredded Parmesan Cheese (1/4 cup)
- □ Non Fat Greek Yogurt (2 cup)
- Shredded Reduced Fat Cheddar Cheese (1 1/2 cups)
- ☐ Whole Eggs 2

### Spices

- ☐ Basil (1/4 cup)
- Garlic Powder (2 tsp)
- ☐ Salt and Pepper (to taste)
- ☐ Herbs de Provence (1 tsp)
- ☐ Rosemary (1 tsp)
- Cilantro (1/2 cup)
- □ Paprika (2 tsp)
- ☐ Red Pepper Flakes (1/4 tsp)
- ☐ Cumin (1 tsp)
- ☐ Chili Powder (1 tsp)
- Cayenne Pepper (1 1/2 tsp)

#### Frozen

☐ Frozen Peas (1 cup)

#### Misc

- Whole Wheat Flour Tortillas 10
- Dijon Mustard (2 tbsp)
- D Balsamic Vinegar (1/4 cup)