Meal Plan 102- Prep Sheet









Tomato
Chicken pasta



Mushroom Stroganoff



Easy Pork
Curry



Sweet Potato Carrot Soup

Crispy Chilli Chicken

- Any cut of chicken is great for this recipe.
 You can get a large pack of chicken breasts and use for this recipe as well as the chicken pasta.
- The topping for this recipe uses cashews, but you can use almonds or peanuts.
 Whatever you choose can be used for the topping for the sweet potato soup also.

Creamy Tomato Chicken Pasta

 This recipe uses mascarpone to stir into the tomato sauce to add creaminess. You can use the leftover mascarpone to stir into the stroganoff sauce, or use creme fraiche for both the pasta and the stroganoff.

Creamy Mushroom Stroganoff

- Brown chestnut mushrooms are the best for this recipe. They add the most flavour.
- Because pasta is already on the menu once this week, serve the stroganoff over mashed potatoes.
- Add in some spinach or serve along side some broccoli for some extra greens.

Easy Pork Curry

- Add in any extra veggies.
- You can make this recipe vegetarian by substituting pork for halloumi or tofu.
- Top with some chopped cashews leftover from the chilli chicken.

Sweet Potato & Carrot Soup

- Serve this soup with some fresh bread and a salad for a great light dinner.
- Use bell peppers instead of carrots if you prefer.
- This soup is great for filling the freezer. In containers for up to 3 months.
- Use the cashews for topping the soup.

Meal Plan 102- Shopping List



Crispy Chilli Beef	Mushroom Stroganoff	Sweet Potato Carrot Soup
500 g chicken *see prep	1 yellow onion	2 large sweet potatoes
sheet cornstarch	fresh garlic (3 cloves)	450g carrots
soy sauce	500g brown mushrooms	fresh garlic cloves
honey	English mustard	1 inch fresh ginger
Sriracha	paprika	vegetable stock cubes)
1 lime	vegetable stock cubes	red Thai curry paste
fresh ginger	200ml sour cream (full fat)	basmati rice
fresh garlic	1/2 bunch parsely	almonds, blanched
spring onions	beef stock cube	lime wedges
red chilli pepper/ jalapeno	rice or mashed potatoes for serving	
chopped coriander		
cashews Tomato Chicken Pasta	Easy Pork Curry 500g pork fillet 1 yellow onion	
2 boneless skinless chicken breasts	1 inch piece fresh ginger	
1 red onion	fresh garlic cloves	
4-6 cloves garlic	ground turmeric	
1 x 400g tin cherry tomatoes	yellow curry powder (med) chilli powder	
1 lemon chicken stock cubes	1 courgette200g sweetcorn fresh or fro	zen
25-50g mascarpone cheese	smooth peanut butter	2011
1/2 bunch basil		
100g rocket (optional)	soy sauce	
100g rocket (optional)	400 ml tin coconut milk	
350g dried pasta (rigatoni)	chilli flakes	
	1/2 bunch basil & Coriander	