## Meal Plan 114- Prep Sheet





Chilli Crispy Chicken



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.

#### **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.

#### **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.

- In containers for up to 3 months.
- Use the cashews for topping the soup.

# Meal Plan 114- 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	Easy Pork Curry	
Tomato Chicken Pasta	500g pork fillet	
2 boneless skinless chicken	1 yellow onion	
breasts	1 inch piece fresh ginger	
1 red onion	fresh garlic cloves	

4-6 cloves garlic

1 x 400g tin cherry tomatoes 1 lemon

chicken stock cubes

25-50g mascarpone cheese

1/2 bunch basil

100g rocket (optional)

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350g dried pasta (rigatoni)

ground turmeric

yellow curry powder (med)

chilli powder

1 courgette

200g sweetcorn fresh or frozen

smooth peanut butter

soy sauce

400 ml tin coconut milk

chilli flakes

1/2 bunch basil & Coriander