

Meal Plan 122- Prep Sheet





Thai Curry Meatballs



Easy 5 Bean Chilli



30 Minute Beef Stir Fry



Mushroom Stroganoff



Sausage Traybake

Thai Curry Meatballs

Quick Tips

- You can use mince turkey, chicken or pork for this recipe.
- Make the meatballs in advance and keep them in the freezer.

What to do with leftovers

 You can keep leftovers in the fridge for up to 3 days, or freeze for up to 2 months.

Easy 5 Bean Chilli

Quick Tips

• Make the most of fresh summer veggies and add in extra peppers, aubergine and fresh sweetcorn.

What to do with leftovers

 Keep in the fridge for up to 3 days or freeze for up to 3 months. This recipe is great for making ahead and freezing.

30 Minute Beef Stir Fry

Quick Tips

- Make a double batch of stir fry sauce to use at another time.
- Let the beef come to room temperature before frying to ensure the perfect medium rare.

What to do with leftovers

• This recipe will keep well in the fridge for up to 3 days. Not suitable for freezing.

Mushroom Stroganoff

Quick Tips

 You can use any type of mushrooms for this recipe but if you can get cremini or chestnut mushrooms they will give the best flavour.

What to do with leftovers

• Store in the fridge for up to 3 days. Add a splash of water to the stroganoff to loosen the sauce when reheating.

Sausage Traybake

Quick Tips

 You can use any type of sausages for this recipe, but Lincolnshire or Cumberland work best.

What to do with leftovers

• Store the leftovers in an airtight container in the fridge for up to 3 days.

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Meal Plan 122- Shopping List

noodles



Thai Curry Meatballs	Sausage Tray Bake	5 Bean Chilli
500g turkey mince	6 sausages (any type)	1 red onion
1 bunch coriander & basil	red onion	fresh garlic
fresh garlic	fresh garlic	2 bell peppers
fresh ginger	cherry tomatoes 2 bell peppers (any colour)	1 x 400g tin mixed beans
1 small onion	dried basil	100g chargrilled peppers
red Thai curry paste	dried oregano	frozen sweetcorn
coconut milk	chicken and steak seasoning	1 x 400g chopped
1 lime	mini potatoes chicken stock cube	tomatoes soy sauce
green onions		vinegar
chilli flakes		ground cumin
Mushroom Stroganoff	Beef Stir Fry soy sauce (light or dark) honey	smoked paprika chilli powder
1 large onion	sriracha or other chilli sauce	ground cinnamon
fresh garlic	fresh ginger	cocoa powder
500g mushrooms	fresh garlic	fresh coriander
fresh or dried thyme	3 bell peppers	avocado
plain flour	1 courgette	sour cream
vegetable stock cube	600g rump steak	grated cheddar
sour cream (full fat)	spring onions	
dijon mustard	fresh basil	
paprika		
parsley		
For serving- pasta, rice or		