

£25 Meal Plan Week 3- Prep Sheet











Coconut Chicken Pasta alla Norma Italian Meatballs <u>Aubergine</u> <u>Curry</u>

in Tomato Sauce

Roasted Red Pepper Soup

Sweet N Sour Chicken

Coconut Chicken Curry

- Storage: Store in the refrigerator in an airtight container for up to 3 days.
- Reheat: Warm in a saucepan over medium heat, stirring occasionally. Add a little water or coconut milk if the curry seems too thick.
- Reinvent Leftovers: Serve as a filling for a curry chicken wrap or over a bed of fresh salad greens for a curry chicken salad.

Pasta alla Norma

- **Storage:** Refrigerate in a sealed container for up to 3 days.
- Reheat: Reheat gently in a saucepan, adding a splash of water or broth to loosen the sauce if needed.
- Reinvent Leftovers: Turn the pasta into a baked pasta dish by adding cheese and baking until bubbly and golden.

Italian Meatballs In Tomato Sauce

- **Storage:** Store in an airtight container in the refrigerator for up to 4 days.
- **Reheat:** Warm gently in a saucepan over medium heat. Add a splash of water or broth to keep the meatballs moist.
- Reinvent Leftovers: Transform leftover meatballs into a sub sandwich or mix with cooked spaghetti for a classic spaghetti and meatballs meal.

Roasted Red Pepper Soup

- **Storage:** Soup can be refrigerated in a sealed container for up to 4 days; bread should be kept in a bread box or airtight container.
- **Reheat:** Warm soup on the stove over medium heat until hot; refresh bread in a warm oven for a few minutes.
- Reinvent Leftovers: Use leftover soup as a sauce for pasta or a base for a risotto. Bread can be turned into croutons for salads.

Sweet N Sour Chicken

- Storage: Keep in the refrigerator in an airtight container for up to 3 days.
- Reheat: Reheat in the microwave in 30-second intervals, stirring in between, or gently on the stove with a bit of added water.
- Reinvent Leftovers: Use as a topping for a quick stir-fry or combine with fresh vegetables and serve over noodles.

£25 Meal Plan Week 3- Shopping List



Coconut Chicken Curry	talian Meatballs in Tomato Sauce	Rec	d Pepper Soup
500g boneless skinless	750g minced beef and pork mix		4 red peppers
chicken breast 1 brown onion	1 egg		1 red onion
	100ml milk		fresh garlic
fresh garlic	dried oregano		fresh thyme
fresh ginger	dried basil		,
tomato puree	Italian pasta mix		fresh rosemary
medium curry powder	Italian herb mix		light brown sugar
turmeric	fresh rosemary		vegetable stock cubes
demerara sugar	grana padano		vegetable stock cube
dark soy sauce	1 red onion		1 bunch basil
1 x 400g tin chopped tomato	es fresh garlic		fresh mozzarella or cream
1 x 400ml tin coconut milk 1/2 bunch coriander	tomato puree		for serving
1 lime	f500ml passata		
Pasta alla Norma	Sweet N Sour Chicken		
1 small aubergine	500g boneless skinless chicken		
25g sourdough	cornstarch		
breadcrumbs (optional)	1 brown onion		
1/2 bunch fresh basil	☐ 1 red pepper		
fresh garlic	1 yellow pepper		
tomato puree	ketchup		
harissa spice	cider vinegar		
50g butter	demerara or brown sugar		
1 lemon	soy sauce		
rigatoni or penne	fresh ginger		
grana padano cheese	fresh garlic		
	1 x 432g tin pineapple slices		