



5 Easy Dinners Weekly Meal Plan

Made with Aldi Ingredients

Savvy Bites 



This Week's Recipes



[Easy 30 Minute Steak Fajitas](#)



[Easy Stuffed Peppers with Rice](#)



[Easy 30-Minute Tortellini Pasta Bake](#)



[Easy Pan Fried Salmon](#)



[Halloumi Pasta with Tomato Sauce](#)

Easy 30 Minute Steak Fajitas

Grocery List

For the Sauce

- 125 ml natural peanut butter
- 2 tablespoons soy sauce
- Juice of 1 lime
- 1 tablespoon chili paste, sriracha recommended
- 1 teaspoon brown sugar
- Thumb-size piece of fresh ginger, grated
- 3 cloves garlic, grated

Noodles

- 300 g boneless skinless chicken breast
- 2 carrots, shredded into noodles (use a mandoline, peeler, or spiralizer)
- 1 red bell pepper, thinly sliced
- 1 yellow bell pepper, thinly sliced
- 150 g broccoli florets
- 225 g long pasta, egg noodles or spaghetti recommended
- 3 green onions, thinly sliced

Recipe Storage and Reheat Tips

Storage

- Fridge: Store cooked steak, peppers, onions, and tortillas separately in airtight containers for up to 3 days.
- Freezer: Freeze the cooked steak and vegetables for up to 2 months. Do not freeze assembled fajitas.

Reheat

- Stovetop: Reheat the steak and vegetables in a skillet over medium-high heat until warmed through.
- Microwave: Heat the steak and vegetables for 1–2 minutes, stirring halfway. Warm tortillas separately if desired.

Reinvent Leftovers

- Turn into burrito bowls with rice and beans.
- Use as a filling for quesadillas.
- Toss into a salad with avocado and salsa.



Easy Stuffed Peppers with Rice

Grocery List

- 3 Red, Yellow, or Mixed Bell Peppers, halved lengthways
- 2 cloves Garlic, minced
- 3 tbsp Extra Virgin Olive Oil
- 2 tsp Dried Oregano
- 500 g 3 cups Cooked Rice, warmed
- Kalamata Olives, to taste
- 1 Lemon, juice and zest
- 200 g Cherry Tomatoes, halved
- ½ bunch Basil, chopped
- For serving: 200g, 1 ¼ cups Feta, crumbled

Recipe Storage and Reheat Tips

Stuffed Peppers with Rice

Storage

- Fridge: Store in an airtight container for up to 4 days.
- Freezer: Freeze for up to 2 months.

Reheat

- Oven: Reheat at 180°C (350°F) for 15–20 minutes until heated through.
- Microwave: Heat for 2–3 minutes, checking that the center is hot.

Reinvent Leftovers

- Chop and mix into a rice bowl or salad.
- Use the filling in wraps or burritos.
- Stir into scrambled eggs for a hearty breakfast.



Easy 30-Minute Tortellini Pasta Bake

Grocery List

- 2 tablespoons olive oil
- 250 g (½ lb) package of fresh or shelf-stable tortellini
- 2 shallots, finely chopped
- 4 cloves garlic, minced
- 1 teaspoon fresh thyme leaves, picked
- 1 tablespoon dried Italian herbs
- 500 g (17 oz) carton of passata (or chopped tomatoes)
- 100 ml (½ cups) double cream (heavy cream)
- ½ lemon, juice only
- ¼ teaspoon ground cinnamon
- 250 g (2 cups) shredded mozzarella
- 50 g (½ cups) parmesan, shredded
- 80-100 g (2 ½ cups) kale or spinach, optional

Recipe Storage and Reheat Tips

Storage

- Fridge: Store in an airtight container for up to 3 days.
- Freezer: Freeze for up to 2 months before or after baking.

Reheat

- Oven: Reheat at 180°C (350°F) until bubbling and heated through.
- Microwave: Heat for 2–3 minutes, stirring halfway if possible.

Reinvent Leftovers

- Serve with grilled chicken or Italian sausage.
- Add spinach or roasted vegetables and bake with extra cheese.
- Turn into a pasta soup by adding warm stock.



Easy Pan Fried Salmon With Lemon and Garlic

Grocery List

- 4 salmon fillets, approximately 170 grams (6 ounces) each
- 2 lemons, 1 sliced, 1 juiced
- 30 ml (2 tbsp) olive oil
- 45 grams (3 tbsp) butter, salted is fine
- 3 cloves garlic, finely chopped
- 1 bunch parsley, chopped (approximately 1/4 cup)

Recipe Storage and Reheat Tips

Storage

- Fridge: Store cooked salmon in an airtight container for up to 2 days.
- Freezer: Freeze for up to 1 month.

Reheat

- Stovetop: Reheat gently over low heat with a splash of water or lemon juice.
- Microwave: Heat on medium power for 1 minute, checking frequently to avoid overcooking.

Reinvent Leftovers

- Flake into salads or grain bowls.
- Use in wraps with greens and a yogurt dressing.
- Mix into pasta with pesto or a light cream sauce.



Easy Halloumi Pasta with Rich Tomato Sauce

Grocery List

- 300 g (2/3 lb) spaghetti, cooked according to package directions
- 1 block halloumi, sliced
- 2 tablespoons olive oil
- 400 g (14 oz) tin cherry tomatoes
- 5 sun-dried tomatoes, chopped
- 5 pieces roasted peppers, sliced
- Zest and juice of one lemon
- 2 tablespoons cream
- 2 tablespoons garlic and tomato seasoning
- 1 tablespoon basil, chopped
- 1 tablespoon parsley, chopped

Recipe Storage and Reheat Tips

Halloumi Pasta

Storage

- Fridge: Store in an airtight container for up to 3 days.
- Freezer: Not recommended, as the halloumi and pasta can change texture after freezing.

Reheat

- Stovetop: Reheat gently in a skillet with a splash of water or reserved pasta water.
- Microwave: Heat for 1–2 minutes, stirring halfway.

Reinvent Leftovers

- Turn into a pasta bake with mozzarella on top.
- Add spinach or roasted vegetables for extra flavor.
- Serve cold as a Mediterranean-style pasta salad.

