PALEO MEAL PLAN GROCERY LIST

SUNDAY - ASIAN CHICKEN THIGHS

2.5 TO 3 LBS BONELESS SKINLESS CHICKEN THIGHS
2 TBSP AVOCADO OIL
2 TSP SESAME OIL
1 TBSP FISH SAUCE
5 CLOVES GARLIC
2 TBSP PURE MAPLE SYRUP
1/4 CUP COCONUT AMINOS
2 TSP SRIRACHA
3 TBSP RICE VINEGAR

TUESDAY - TUSCAN SQUASH

1 MEDIUM SPAGHETTI SQUASH
3/4 CUP FULL-FAT CANNED
COCONUT MILK
2 CLOVES GARLIC
1/2 CUP SUN-DRIED TOMATOES
1/2 CUP ARTICHOKE HEARTS
1 TSP DRIED PARSLEY

THURSDAY - HAMBURGER HELPER

1 TBSP AVOCADO OIL
1 MEDIUM-SIZED ONION
1 LB LEAN GROUND BEEF (90/10)
4 CLOVES GARLIC
1 TSP PAPRIKA
1 TSP DRIED OREGANO
1 (15-OZ.) CAN FULL-FAT CANNED COCONUT MILK
1 (8-OZ) CAN TOMATO SAUCE
1 TO 2 TBSP GF FLOUR
8 OUNCES GF ELBOW NOODLES

DESSERT - PUMPKIN BLONDIES

1 EGG

1/4 CUP COCONUT OIL OR BUTTER

1/4 CUP CANNED PUMPKIN

1 2/3 CUPS ALMOND FLOUR

1/3 CUP COCONUT SUGAR

1/2 TSP BAKING POWDER

1 1/2 TSP PUMPKIN PIE SPICE

1/4 TSP BAKING SODA

1 CUP CHOCOLATE CHIPS

MONDAY - TURKEY BOWLS

4 TBSP AVOCADO OIL
1 1/2 POUNDS GROUND TURKEY
3 TBSP MIDDLE EASTERN
SEASONING
1 ENGLISH CUCUMBER
1-2 CUPS CHERRY TOMATOES
1 CUP CRUMBLED FETA CHEESE
STEAMED RICE OR SALAD
GREENS
2 LEMONS
EXTRA-VIRGIN OLIVE OIL

WEDNESDAY - TOMATO SOUP

3 POUNDS FRESH TOMATOES
6 CLOVES GARLIC
2 SMALL YELLOW ONIONS
1/2 CUP AVOCADO OIL
1 QUART CHICKEN STOCK
2 BAY LEAVES
4 TBSP GHEE OR BUTTER

FRIDAY - SALMON TACOS

8 SMALL GRAIN-FREE
TORTILLAS
1 6-8 OUNCE PACKAGE OF
SMOKED SALMON
2-3 CUPS SHREDDED CABBAGE
1 LEMON
1/2 CUP DAIRY-FREE HERB
CREAM CHEESE SPREAD
EVERYTHING BAGEL
SEASONING